

SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



TECHNICAL INFO

VINTAGE: 2014

VARIETAL: Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Santa Barbara Highlands,
Alta Colina

ALC: 15.2%

PRODUCTION: 300 cases

FERMENTATION: Fermented with 100%
destemmed fruit in open top fermentors

OAK: 90% neutral French barrique
and 10% new French puncheon

AGING POTENTIAL: 6-9 years

RELEASE DATE: September 25th, 2017

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly below
room temperature

My teacher was driven by Mourvèdre.

*This long road has brought me face to face
with his dragon. It has tried my wits more
than once, but we now have our peace.*

*This wine is made by the master that
resides in all good students.*

ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

TASTING NOTES

She'd been asking you to teach her for weeks. You now walk hand in hand down the forest path. Quietly passing the wild growing **oregano** with it's little purple flowers and a lone **blueberry** shrub- you know you are getting close. The leather knapsack swung high on your shoulder is packed with **passionfruit** jam sandwiches, roasted **nori** snacks, **chocolates** and wild **cherry chews**. The path opens to a slow flowing river. Together you search the shore for the perfect **rock**. You pick one up letting her feel its smooth surface. Holding her little hand in yours you pull back and release, watching it skip one, two times before sinking into the cool water. She finds a small flat rock and casts it just like you showed her. One, two, three times it skips. She turns and smiles her little face lit with joy.

