

SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Alta Colina, Santa Barbara Highlands, Derby

ALC: 15.2%

PRODUCTION: 100 cases

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

ELEVAGE: 22 months in French Oak

OAK: 100% Neutral French Oak

AGING POTENTIAL: 6-9 years

RELEASE DATE: October 5th, 2018

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly above cellar temperature (55-60F)

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

Closing your soft **leather** bound journal, you sip an **espresso dusted with chocolate** and wonder if you're ready to be a journeyman. **Blueberries & graham crackers** sit before you untouched. After placing your journal in your pack next to your lunch of **peppered jerky, a ripe plum & nori** snacks, you set out. The forest path lined with mossy rocks you take everyday feels wholly different this morning. Your master has given you his blessing.

