

Sans Liege Wines
THE OFFERING



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: 48% Grenache, 28% Syrah, 23% Mourvedre, 1% Viognier

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa, Larner, Laetitia, Pipestone, Bien Nacido, White Hawk, Alta Colina, John Sebastiano, Zotovich

ALC: 15.4%

FERMENTATION: 20-30% whole cluster

TIME IN BARREL: 22 months in French Oak

OAK: 18% new puncheons, 18% neutral puncheons, 4% new barriques, 11% second fill barriques and 49% neutral barriques

AGING POTENTIAL: 7-10 years

RELEASE DATE: February 3rd, 2018

SERVING RECOMMENDATION:

Decant for 1 hour, serve slightly above cellar temperature (60° F)

More dream than plan, The Offering began with days spend in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvee from ten hand-picked sites, The Offering opens a window into my mutual respect for time-honored practices and fixation with whatever lies around the bend.

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

The study is dense with the scents of kirsch, oolong tea and **cinnamon bark**. Beside you sits a plate of fennel and **anise spiced sausage** along with the crumbs of your biscuit that was smeared with **strawberry preserves**. Zealously pouring over the parchment on the old oak desk, you can not relinquish the task. The code must be cracked tonight. Your **graphite pencil** scratches onward in the candlelight as the prospect of insight nears.

