

“ THE ADVERSARY ”

TECHNICAL INFO.

Vintage: 2009

Varietal: 93% Mourvedre (65% clone 4, 28% clone 369), 7% Syrah (clone 99)

Appellation: Santa Barbara County

Vineyard: Santa Barbara Highlands, Alta Mesa Block

Alc: 15.5%

Production: 125 cases made

Oak: All French - 20% second fill oak, 80% neutral oak barriques.

Time in Barrel: 28 months

Fermentation:

38% Whole-cluster fermentation

Aging Potential: 9-12 years

Release Date: 10/4/2012

Serving Recommendation:

Decant for 3+ hours, drink slightly below room temperature.

Handmade by Curt Schaldlin, the owner and winemaker of Sans Liege Wines. After several years learning from and working for some of the Central Coast's most sought-after producers, Curt decided to go his own way. Sans Liege is an expression of his distinctive approach to winemaking. This release is comprised of five wines originating in a handful of the Central Coast's most up-and-coming vineyards.



TASTING NOTES

A brooding, concentrated effort the 2009 Adversary opens with rustic scents of Spanish chorizo, blackberry jam, fresh tilled soil, cedar and campfires at dusk. The palate is pure and focused with flavors of cherry skin, fresh fig, herbs de Provence, and hookah tobacco with rocky tannins that reach as far as the eye can see. Enjoy at the edge of a windswept summer cliffside as the sun passes behind the hills.

OVERVIEW

1. **Rustic Style** (bold in fruit, yet rich in earthiness)
2. **Complex** (a mutli-faceted, nuanced wine)
3. **Extreme Origins** (high elevation farming)
4. **Rare** (less than 200 cases produced)