

“ THE ADVERSARY ”

TECHNICAL INFO.

Vintage: 2011

Varietal: 84% Alta Mesa Vineyard Clone 369

Mourvedre 13% Alta Mesa Vineyard Clone 4

Mourvedre, 3% Lamer Vineyard Clone 174 Syrah

Appellation: Santa Barbara County

Vineyard: Santa Barbara Highlands,
Alta Mesa Block

Alc: 15.3%

Production: 8 barrels made

Oak: 85% neutral French barriques, 15%
new French barriques

Time in Barrel: 28 months

Fermentation:

14% Whole-cluster fermentation

Aging Potential: 6-10 years

Release Date: April 21st 2014

Serving Recommendation:

Decant for 2+ hours and serve slightly
below room temperature.

TASTING NOTES

A cedar plank picnic in a deep forgotten wood: cloistered, dense and dark: smoked chocolate cherry, **clove roasted plum**, braised short ribs, fresh **milled lumber**, **bridle leather** and meteorite. The evening draws close, shimmying a precise chill through your heirloom scarf and carrying a newly awakened sense of gaping wonder at the pure bell of starlight: cracked pink **peppercorn**, fall leaves, the spindle of waning fire and the scuttle of wild game through the forest.

OVERVIEW

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



Handmade by Curt Schalchlin, 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.