

Sans Liege Wines

THE ADVERSARY



TECHNICAL INFO

VINTAGE: 2018

VARIETAL: 100% Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa, Santa Barbara Highlands Vineyard, Old Potrero

ALC: 15.30%

PRODUCTION: 1 New Puncheon, 1 New Hogshead, 1 Second-Fill Barrique, 3 Neutral Barriques, 1 Stainless Steel Barrel

OAK: 21 months in French oak: 46% new, 54% neutral

FERMENTATION: 100% destemmed fruit was fermented in open top fermentors given pumpovers and punchdowns as needed

AGING POTENTIAL: 7-10 years

SERVING RECOMMENDATION: Decant for 2+ hours and serve slightly below room temperature

TASTING NOTES

Feeling a bit unsure, you follow the scent of tobacco through the earthen corridor and into a darkened room. You are met with aromas of **espresso, shale, black currant** and **bay leaf**. A leather chair comes into view pushed back from a table. You see an overturned inkwell and an unfinished meal of peppered venison steak, toasted bread, blueberry cobbler and an herbal digestif. As you wonder what has caused the occupant's quick departure... you hear the rumbling from above.

A hoary hellion stalks the mountain and lays siege from shadowy keeps Fallen pilgrims line the wayside, souls unknown to a heaven asleep Its name is hunger and obstinance, in man's blood it steeps Broken only by cracks of lightning, the darkness around us is deep.

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