

“CALL TO ARMS”

TECHNICAL INFO.

Vintage: 2011

Varietal: 70% Grenache Blanc
30% Roussanne

Appellation: Paso Robles

Vineyard: Alta Colina

Alc: 15.1%

Production: 10 barrels made

Oak:

60% second fill French oak barriques,
40% neutral French oak barriques

Time in Barrel: 17 months Sur Lie

Fermentation:
100% barrel fermented.
60% malolactic fermentation

Aging Potential: 5-7 years

Release Date: April 27th, 2013

Serving Recommendation:

**Chill slightly, drink 15 minutes
out of refrigerator.**

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.



TASTING NOTES

Along the craggy coast there stands a lighthouse, seemingly carved from air, on a lush prominence. While the ocean scrapes the shore, seeking to steal the beacon, the land is slowly covered entire with white flowers and sunlight. On those first Spring days, the lighthouse keeper - his spirit renewed after months of bone cold - begins to prepare a luxurious breakfast, the scents of belgian waffle, meyer lemon, warm apple compote and clove mist mingle with the the awakening herbs and flowers: jasmine, young limes, sage and wintergreen. The sea continues to rise and yell, spitting spray onto the rocks and releasing heaps of soft chalk from the earth, while the keeper cautiously munches on brioche.

OVERVIEW

1. **Elegant** (Old World complexity)
2. **Only 10 barrels made**
(Make them count!)
3. **Cellar-Aged** (in barrel for 17 months)
4. **World-Class** (California power through a Rhone lens)