

*Sans Liege Wines*  
**CALL TO ARMS**



### TECHNICAL INFO

**VINTAGE:** 2019

**VARIETAL:** 63% Grenache Blanc,  
37% Roussanne

**APPELLATION:** Paso Robles

**VINEYARD:** Alta Colina

**ALC:** 14.4%

**PRODUCTION:** 5 barrels

**OAK:** 20% stainless steel, 80% neutral  
barrique

**TIME IN BARREL:** 17 months sur lees

**FERMENTATION:** 100% barrel fermented  
on the lees

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** March 26, 2021

#### SERVING RECOMMENDATION:

Chill slightly, 10-15 minutes in the  
refrigerator, pull the cork and enjoy

Like a watchman signaling from his post, the Alta Colina Vineyard signals the start of the season from its privileged position above the fog line. From its sun-gilt height, this site's fruit is ripe before all others; couriering the initial glimpse of the coming harvest in all of its glorious unraveling.

### 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

Entering the kitchen before dawn you're met with scents of **Meyer lemon**, **baking spices** and **vanilla**. You collect provisions for the long hike ahead before setting out - a **green apple**, freshly cracked **walnuts**, and a soft **brioche** bun. To reach the trailhead, you first pass through an **orchard** laden with yellow **nectarines** then over patches of wild **chamomile** and **white sage**. The crest comes into view, gorgeously illuminated with the first sliver of sunrise and you walk onward.

