

COTES-du-COAST

TECHNICAL INFO.

Vintage: 2008

Varietals: 41% Viognier, 40% Roussanne
19% Marsanne

Appellation: Westside Paso Robles

Vineyard: Derby, Alta Colina Vineyard

Alc: 15.4%

Production: 250 cases

Oak: 20% French 1 year-old barrel
80% neutral French oak barrel

Time in Barrel:

12 months

Aging Potential: 3-4 years

Release Date: 4/5/2010

Serving Recommendation:

Cool, wait 10-20 minutes after
removing from refrigerated
container

TASTING NOTES

A ripe yet finesse driven cuvée with beautiful scents of honeydew, 7-Up, toasted coconut, pear skin, whole roasted almonds, slate, a touch of caramel and fresh rain.

The 2008 Cotes du Coast is a powerful, multi-layered wine that seamlessly directs your attention from ripe fruit, to rich spice to clean minerality.



OVERVIEW

1. **Ripe but not flabby**
(balanced acid & alcohol on the palate)
2. **Makes red wine drinkers "think again"** (they love the fullness and complexity)
3. **Old World minerality and acidity** (w/ New World fruit and body)
4. **Not Sweet**



Handmade by Curt Schalchlin, 35, the owner and only employee 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, now in its second vintage, 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.

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SANS LIEGE *wines*

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