

COTES-du-COAST

TECHNICAL INFO.

Vintage: 2010

Varietal: 43% Viognier, 23% Roussanne,
22% Marsanne, 12% Grenache Blanc

Appellation: Central Coast

Vineyards: Bien Nacido, Santa Barbara
Highlands, Derby, Alta Colina.

Alc: 14.9%

Production: 12 barrels made

Oak: 8% new, 33% second fill, 59%
neutral; all French oak barriques

Time in Barrel:

17 months Sur Lie

Aging Potential: 5-7 years

Release Date: 4/19/2012

Serving Recommendation:

Chill slightly; drink 15 minutes out of
refrigerator

TASTING NOTES

The 2010 Cotes du Coast is beautifully
balanced and shows plenty of verve.

The nose brings to mind memories of
the best summer weddings; scents of
cherry blossom, muddled mint,
marzipan, green mango and
creme d' peche lead to a fresh ,
yet well structured palate of
clementine cream soda, lime,
amaretto and **flint**. Quite easily
the finest Cotes du Coast yet.



OVERVIEW

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

Handmade by Curt Schalchlin, the
owner and creator 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 four wines originating in a
handful of the Central Coast's most
up-and-coming vineyards.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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