GOTES-du-GOAST



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

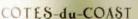
Serving Recommendation:

Chill slightly; drink 15 minutes out of

refrigerator

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.









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 **fint** Quite easily the finest Cotes du Coast yet.

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

and body)