

COTES-du-COAST

TECHNICAL INFO.

Vintage: 2012

Varietal: 54% Viognier, 19% Roussanne,
15% Grenache Blanc, 12% Marsanne

Appellation: Central Coast

Vineyards: White Hawk, Alta Colina,
Santa Barbara Highlands Vineyard, Derby

Alc: 14.8%

Production: 39 barrels

Oak: 20% new French barriques,
80% neutral French barriques

Time in Barrel: 17 months sur lie.

Aging Potential: 4-6 years

Release Date: April 21st, 2014

Serving Recommendation:

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

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

The mottled and boon-like light stretching through March cloud cover on the Oregon coast through a cozy open window: rubbed sage, orange zest, wet moss, peach blossom and a whisper of talc are supported by a quilt of cottage warmth: spice cake, brioche, dew heavy wind, night jasmine and rare pearl green tea. A surprise of cool joy that finds you. pondering a permanent move to the country.

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**