

“EN GEDI”

TECHNICAL INFO.

Vintage: 2007

Varietal: Grenache

Clones: Alban

Appellation: Santa Barbara County

Vineyard: Santa Barbara Highlands

Alc: 15.9%

Production: 80 cases made

Oak: 75% 1yr French
25% neutral French

Time in Barrel:
21 months

Stem Inclusion: 20%

Aging Potential: 7-8 years

Release Date: 10/01/2009

Serving Recommendation:
Decant for 1 - 2 hours

TASTING NOTES

An unforgettably decadent wine that speaks to the winemaker's affection for Santa Barbara Highlands Vineyard, the En Gedi Grenache opens immediately with sensual aromas of melted milk chocolate, sassafrass, vanilla blossom, and toffee. On the palate, passion fruit, plum, and fraise du bois mingle with notes of elder flower and kirsch.



OVERVIEW

1. From Curt's favorite vineyard (in the middle of nowhere at about 3,000 feet above sea level)
2. Only 960 **BOTTLES** made (make them count)
3. Made entirely from one Grenache clone
4. Élegant enough for a Frenchman; ripe enough for a Texan



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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