

# “ EN GEDI ”

## TECHNICAL INFO.

**Vintage:** 2010

**Varietal:** 67% Grenache Noir (Alta Block),  
24% Alban clone Grenache (Red River Block),  
9% Syrah (clone 99, Alta Mesa Block)

**Appellation:** Santa Barbara County

**Vineyards:** Santa Barbara Highlands Vineyard  
sitting between 2900 & 3200 ft elevation

**Alc:** 15.9%

**Production:** 21 barrels made

**Oak:** All French - 7% new oak, 47% second  
fill oak barriques, 46% neutral oak puncheons

**Time in Barrel:** 22 months

**Fermentation:**

20% Whole-Cluster Fermented

**Aging Potential:** 8-10 years

**Release Date:** 10/4/2012

**Serving Recommendation:**

Decant for 2-4 hours and drink just  
below room temperature

**Handmade** by Curt Schaldlin, 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 Alta Mesa block of the Santa Barbara Highlands Vineyard is in many ways the heart of Sans Liege, it is far-off, unknown and alluring. A dark, penetrating and dancing wine the 2010 En Gedi is a testament to the deep power the vineyard holds. Scents of violet, soft leather, raspberry coulis and fresh hewn redwood circle around a velveteen palate of dried cherry, Chambord, thyme and seared bread with brooding, black tannins. A wine to be had at the moment of insight into a lifelong riddle.

## OVERVIEW

1. Dense  
(unpacks radically)
2. Age-worthy  
(will develop in bottle for years)
3. Extreme Origins  
(high-elevation farming)
4. Balanced  
(layers of diverse flavors)