

TECHNICAL INFO

Vintage: 2011

Varietal: Grenache

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands Vineyard
sitting between 2900 & 3200 ft elevation
in Ventucopa, California

Alc: 16.2%, shhhh, don't tell
the somms

Production: 19 barrels made

Oak: All French - 15% new barrique,
5% new Puncheon, 50% neutral
Puncheon and 30% neutral barrique

Time in Barrel: 22 months

Fermentation: 20-30% Whole-Cluster

Aging Potential: 8-10 years

Release Date: 10/12/13

Serving Recommendations:

**Decant for 3 hours, serve slightly
below room temperature.**

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



TASTING NOTES

You finally found the box tucked in an exhibit at the very back of the museum. The map wasn't a fake after all. You carefully open the black lacquered lid.

A lush perfume of black currant, frankincense and raspberry liqueur envelopes you. Inside the box is a tiny clay pot. You pick it up and cautiously empty it into your hand. A fine dust peppered of what smells like ground spearmint, chocolate powder, black pepper and sage spills out. You simply must taste it. Flavors of sweet maduro tobacco, cinnamon, pineapple sage, tamari, fig and fresh boysenberry burst forth. The formula has been found, and now the long work of building can finally begin.

OVERVIEW

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

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

email: info@sansliege.com

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