

# LES JEUNES ROSÉ

## TECHNICAL INFO.

Vintage: 2009

Varietals: 74% Grenache,  
26% Mourvedré

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands,  
Alta Colina and Alta Mesa

Alc: 16.3%

Production: 92 cases

Oak: 100% neutral

French oak barrel,

Time in Barrel: 6 months

Aging Potential: 2-3 years

Release Date: 4/5/2010

Serving Recommendation:

Cool, wait 10-20 minutes  
after removing from refriger-  
ated container

## TASTING NOTES

A lofty and concentrated rosé, Les Jeunes is the first herald of the 2009 vintage. The wine displays a bouquet of rich fruit and earth notes of fresh cherry skin, pomegranate, crème de cassis, spruce, unsweetened cranberry, and subtle clove. A full-bodied and expressive effort, the wine shows a precocious depth that is truly inspiring.



## OVERVIEW

1. **The first rosé for Sans Liege** (first editions are awesome)
2. **Huge and full-bodied** (tons of fruit, expansive palate and over 16% alc!)
3. **Clean Finish** (big mouthfeel but with a spiced finish)
4. **Perfect to share as an aperitif** (won't leave your mouth parched, but isn't sticky-sweet either)



**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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