

THE OFFERING

TECHNICAL INFO.

Vintage: 2006

Varietals: 41% Grenache, 36% Syrah,
21% Mourvedre, 2% Viognier

Appellation: Santa Barbara County

Vineyard: Derby Westside, Pipestone,
Santa Barbara Highlands,
Tierra Alta, and Zotovich

Alc: 15.4%

Production: 765 cases made

Oak: 12% new, 88% used
(75% French, 25% American)

Time in Barrel:

22 months

Malolactic Fermentation:

100% Complete

Release Date: 11/01/2008

Serving Recommendation:

splash decant

Handmade by Curt Schalchlin, 34, the sole employee and owner of Sans Liege Wines. Curt has worked for many of the Central Coast's most sought after small producers and after 7 harvests is debuting Sans Liege, (pronounced sahn leezh) with his own distinctive winemaking approach. This is the first release of Sans Liege Wines; comprised of 5 wines from 6 distinct vineyard sites all along California's Central Coast.



TASTING NOTES

Mysterious & multilayered with complex earthy pepper, cinnamon, clove and cigar notes as well as candied cherry and currant fruit, this wine exhibits **brilliant flavor** and concentration. Chinese black tea, dusty earth, cardamom, and dark chocolate meet **exuberant pomegranate** and orange fruits on the palate for a lingering mineral finish.



OVERVIEW

- 98% Red, 2% White**
(Viognier gives a playful lift to the wine)
- Food friendly** (won't overpower food or hurt your mouth)
- Best of New and Old World**
(Chateauneuf-du-Pape EARTH & minerality w/ New World FRUIT & extraction)
- 100% made by hand**
(by one guy)

SANS LIEGE *wines*