

THE OFFERING

TECHNICAL INFO.

Vintage: 2009

Varietal: 42% Grenache, 31% Syrah, 25% Mourvedre and 2% Viognier

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands, Alta Mesa, Los Tres Burros, Larner, Rancho Arroyo Grande, Bien Nacido, Derby, Alta Colina

Alc: 15.6%

Oak: 14% new oak, 23% second fill oak, 63% neutral oak; all French

Time in Barrel: 22 months

Fermentation: 15% whole cluster

Aging Potential: 6-10 years

Production: 67 barrels

Serving Recommendation:

Decant for 2 hours and serve just below room temperature.

TASTING NOTES

Always complex and skewed towards the dark and earthen, this vintage of The Offering shows aromas of spicy charred sausage, blackberries, caramel bar, espresso roast, toasted hazelnuts and saddle leather. Additional flavors of raspberry coulis, warmed bay leaf, black licorice, chili powder and pink peppercorns join to make a complex wine, spanning the diversity of flavors from both the Northern and Southern Rhone Valley.



OVERVIEW

- Rustic**
(bold in fruit, rich in earthiness)
- Diverse**
(fruit from warm and cold climates)
- Provencal**
(inspired by Southern France)
- Bold**
(a muscular wine)

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 vineyards.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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