

# THE OFFERING

## TECHNICAL INFO.

Vintage: 2010

Varietal: 48% Grenache, 29% Syrah, 21% Mourvedre, 2% Viognier

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands, Alta Mesa, Les Galets, Lamer, Alta Colina, Bien Nacido, Watch Hill

Alc: 15.5%

Production: 64 barrels made

Oak: All French- 8% new oak, 26% second fill oak 33% neutral puncheons, 33% neutral barriques

Time in Barrel: 22 months

Fermentation: 15% Whole-Cluster

Aging Potential: 6-10 years

Release Date: 10/4/2012

Serving Recommendation:

Decant for two hours and serve just 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 vineyards.



## TASTING NOTES

The 2010 Offering is a wine that captures the imagination and challenges expectations, it displays a beautiful purity and depth that is reminiscent of having a summer picnic in an ancient church. Resinous scents of black cherry cola, frankincense, fresh-peeled Clementine orange and vanilla extract lead to a well structured and balanced palate of curried mix-berry cobbler, tumeric, dark chocolate cocoa nibs and black pepper with rocky, persistent tannins.

## OVERVIEW

1. Rustic  
(bold in fruit, rich in earthiness)
2. Diverse  
(fruit from warm and cold climates)
3. Provencal  
(inspired by Southern France)
4. Bold  
(a muscular wine)

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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