

# THE OFFERING

## TECHNICAL INFO.

Vintage: 2011

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

Appellation: Santa Barbara County

Vineyard: Alta Mesa, Santa Barbara  
Highlands, Alamo Creek, Larner, Bien Nacido,  
Watch Hill, Laetitia

Alc: 15.3%

Oak: 10% new French barriques, 5% new  
French Puncheons, 10% second fill French  
barriques, 60% neutral French barriques and  
15% neutral French Puncheons

Time in Barrel: 22 months

Fermentation: 20-30% whole cluster

Aging Potential: 7-10 years

Release Date: October 12th, 2013

Serving Recommendation:

Decant for 3-4 hours, serve slightly above  
cellar temperature. (60 F)

**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 2011 Offering is a window into another world. Expansive on the palate, with precise, dark aromatics it is one of the most provocative wines from Sans Liege. Like watching a tribe adorn red warpaint in a primeval forest. Earthen scents of black soil, crushed oyster shell, Lapsang Souchong tea and birch beer fall away as your attention hones in on the ceremony. The fragrance of kirsch, quince paste, red delicious apple skin and rooibos tea emerge as the tribesmen paint their faces with the meat of dangerous red fruits. On a spit an animal is roasting, you can almost taste the sweet char, bay leaf, porcini mushroom, peppercorn and fresh herbs. An arrow flies. You take off, running forever into the darkening jungle.

## 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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