"PICKPOCKET"

TECHNICAL INFO.

Vintage: 2010

Appellation: Westside Paso Robles, Templeton Gap

Varietal & Vineyards:

40% Grenache clones 362 and 136 (Alta Colina Vineyard),
30% Grenache clones Alban and Tablas (Derby Westside Vineyard),
25% Grenache Noir (Pipestone Vineyard),
& 5% Mourvedre clone 369 (Alta Colina Vineyard)

Alc: 15.6%

Production: 21 barrels made

Oak: 22 months in 43% neutral French barriques, 30% neutral French Puncheons, 20% second fill French barriques, and 7% new French barriques

Aging Potential: 8 - 10 years

Release Date: April 27th, 2013

Serving Recommendations:

Decant for two hours, serve slightly 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

As the light is stripped softly from the bookcases, heavy curtains and sullen marble floors of this country manor, your host is likely to pour you a nightcap from some inky carafe. You are met with a rich perfume of brandied cherry, Ceylon tea, fresh plum, nutmeg shard and black chocolate. A final cup of fine ground coffee is served. The sunken glass of the windows waxes to obsidian, and a prick begins worming in your mind: this place has magic. The sense comes quickly and carries with it a taste of old growth forest, burnt cinnamon, tiny sweet strawberries, creek fresh mint and fog. Now in comfortable repose in your room, you notice the creep of long shadows. It is a hours till dawn, and the sheets will make a poor shield from the darkness to come.

OVERVIEW

1. **From Curt's three favorite Westside vineyards**
   Derby, Pipestone, Alta Colina.

2. **Complex and hedonistic, but not a fruit bomb**