

Sans Liege Wines PICKPOCKET

## **TECHNICAL INFO**

VINTAGE: 2018 VARIETAL: Grenache APPELLATION: Central Coast VINEYARD: Derby, Bien Nacido, Spanish Springs, Jack Creek, Slide Hill ALC: 15.4% PRODUCTION: 2 Barriques and 5 Puncheons OAK: 20 months in French oak:

**UAR.** 20 months in French oak: 51% new, 17% second-fill, 17% neutral

AGING POTENTIAL: 8-10 years SERVING RECOMMENDATION:

Decant for two hours, serve slightly below room temperature.

Sometimes privilege is better stolen than grated. While hand harvesting one cluster at a time, I quietly amassed a fortune of the finest fruit available from Paso Robles' West Side vineyards to make this Pickpocket Grenache. But while the profit is great on a pittance that's slowly gathered, a crook can't hide in the shadows forever.

## ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

## TASTING NOTES

Weaving through the busy marketplace, you are surrounded by scents of **white pepper**, birch beer, **rosemary**, petrichor and **cinnamon**. Your suede satchel hangs empty, but after making your way through carts brimming with cherries, exotic teas, rosehips and lilac it is soon replete with filched goods. You pass a man sipping cold brewed coffee as you depart. He gives you a slight nod before returning to his sandalwood carving.







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