

“ THE PROPHETESS ”

TECHNICAL INFO.

Vintage: 2007 / 2008

Varietal: 56% Syrah (2007)
44% Mourvèdre (2008)

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands,
Alta Mesa

Alc: 15.6%

Production: 110 cases made

Oak: 44% 2yr French
56% neutral French

Time in Barrel:
21 months (2007)

9 months (2008)

Stem Inclusion: 50%

Aging Potential: 7-8 years

Release Date: 4/5/2010

Serving Recommendation:
Decant for 1 - 2 hours

TASTING NOTES

This graceful, multi-vintage **cuvee** displays stylish aromas of rose petals, spiced pear, clove oil, fresh fennel, rhubarb, marzipan and blood orange. Prophetess delivers a **powerful yet elegant** palate with maple glacé, lava rock, sweet tea and muddled mint. Undeniably one of the quintessential wines from Sans Liege.

OVERVIEW

- 1. Best of New and Old World**
(Old World aromatics and structure w/ New World fruit expression)
- 2. A blend of 2 vintages**
(refined non-vintage wines are rare!)
- 3. from 2 of Curt's favorite vineyards** (Santa Barbara Highlands and Alta Mesa)
- 4. Impresses wine nerds**
(but will need to be decanted)



Handmade by Curt Schalchlin, 35, the owner and only employee 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, now in its second vintage, 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.

curt's personal cell: 805 / 305 / 8564

SANS LIEGE *wines*

email: curt@sansliege.com