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P R O P H E T E S S

TECHNICAL
INFO.

Vintage: 2009/2010

Varietal: 22% 2009 Santa Barbara Highlands Vineyard - Mourvedre, 22% 2009 Lamer Vineyard Syrah, 44% 2010 Bien Nacido Syrah, 12% 2010 Santa Barbara Highlands Vineyard - Mourvedre

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands, Lamer, Bien Nacido

Alc: 15.6%

Production: 7 barrels made

Oak: 28% new barriques, 28% neutral puncheons, 44% neutral barriques

Time in Barrel:

18-28 months in French oak

Fermentation: 25% whole cluster

Aging Potential: 8-12 years

Serving Recommendation:

Decant for a minimum of 2 hours, drink 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 09/10 Prophetess reveals a dark, brooding vision of the beauty of the Central Coast. The nose is reminiscent of an evening walk through a summer wood with scents of blackberry brambles, cherry blossom, wild game, dark chocolate, and Turkish tobacco. The evening seamlessly turns to night on the palate with flavors of purple plum, smoked meats, broken stones and tense, lasting tannins.

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. Impresses wine nerds

(but will need to be decanted)

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SANS LIEGE *wines*

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