

SANCHA

TECHNICAL INFO.

Vintage: 2007
Varietals: 100% Marsanne
Appellation: Paso Robles
Vineyard: Derby Westside
Alc: 14.5%
Production: 51 cases made
Oak: 100% neutral oak
Time in Barrel:
12 months
Malolactic Fermentation:
100% Complete
Release Date: 11/01/2008
Serving Recommendation:
Cool; wait 10-20 minutes
after removing from
refrigerated container

TASTING NOTES

Reminiscent of classic white Hermitage with its waxy, honeyed flavors, this wine is mature and elegant. It boasts an amazing nose of licorice, minerals, acacia flowers, honeysuckle, and a hint of vanilla. Unctuously textured and full-bodied, with great intensity and purity, yet remarkably light on its feet with pear, apple, and apricot intermingling into a clean lavender and limestone finish.



OVERVIEW

1. **Ripe but not flabby**
(balanced acid & alcohol on palate)
2. **Only 612 BOTTLES made** (make them count)
3. **Single vineyard expression of Marsanne**
(from the famed Westside Paso Robles)
5. **Not Sweet**



Handmade by Curt Schalchlin, 34, the sole employee and owner of Sans Liege Wines. Curt has worked for many of the Central Coast's most sought after small producers and after 7 harvests is debuting Sans Liege, (pronounced sahn leezh) with his own distinctive winemaking approach. This is the first release of Sans Liege Wines; comprised of 5 wines from 6 distinct vineyard sites all along California's Central Coast.

SANS LIEGE *wines*