

SANCHIA

TECHNICAL INFO.

Vintage: 2010

Varietal: 100% Marsanne

Appellation: Westside Paso Robles

Alc: 14.4%

Production: 4 barrels made

Oak: Aged on lees in 100% neutral

French oak barriques

Time in Barrel: 10 months

Fermentation:

Barrel-fermented

Serving Recommendation:

Chill in the fridge for 20 minutes,
pull the cork and enjoy.

TASTING NOTES

With scents of strawberry, dried apricot, lemon verbena and cut hay, the 2010 Sanchia also carries flavors of ripe grapefruit, anise, lime zest and juniper berry. It has a full mouthfeel, with pleasing hints of beeswax and laundered linen resolving on good acidity.



OVERVIEW

1. **Complex**
(a multi-faceted, nuanced wine)
2. **Balanced**
(won't overpower food)
3. **Aromatic**
(heady with floral notes)
4. **Rare**
(less than 100 cases made)

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.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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