

SANCHIA

TECHNICAL INFO.

Vintage: 2011

Varietal: 100% Marsanne

Appellation: Paso Robles

(Templeton Gap)

Vineyards: Derby Westside Vineyard

Alc: 14.9%

Production: 84 cases made

Oak: Aged on lees in 100% neutral

French oak barriques

Time in Barrel: 10 months

Fermentation:

Barrel-fermented

Aging Potential: 2-4 years

Release Date: 10/4/2012

Serving Recommendation:

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

TASTING NOTES

Seemingly wrought from the memory of Halloweens past, the 2011 Sancha emerges with scents of tart apple, fresh ginger, rain-misted sidewalk, wax lips and Werther's Originals. The glassy, balanced palate sings with coriander, fresh pineapple, tiny purple flowers and waffle cone all supported by a shining, effervescent acidity. Drink outside with someone close as leaves fall in early evening.



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.