

SANCHIA

TECHNICAL INFO.

Vintage: 2012
Varietal: 100% Marsanne
Appellation: Templeton Gap - Paso Robles, CA
Vineyard: Derby Vineyard
Alc: 14.3%
Production: 8 barrels made
Oak: sur lie in 25% second fill French barriques
and 75% neutral French barriques
Time in Barrel: 10 months
Fermentation: 100% barrel fermented,
40% malolactic fermentation
Aging Potential: 3-5 years
Release Date: October 12th, 2013
Serving Recommendation:
Chill slightly, 10-15 minutes in the refrigerator,
pull the cork and enjoy.

TASTING NOTES

In the waning heat of August an orange haze appears at the edge of the evening horizon. A wall of dense clouds is gathering like moss on an ancient wall. Your body is heavy with work as you lean on the fence post, watching the storm gain force. The air becomes fluid with a giddy coolness, it carries the scents of butter biscuits, cut straw, white raspberries and sweet grass. You continue to watch, relieved by the breeze, and as the first drops hit the dry earth, you take a pull of sweet tea and let the storm wash over you.

OVERVIEW

1. Complex
(a multi-faceted, nuanced wine)
2. Balanced
(won't overpower food)
3. Rare
(less than 200 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.