

SANCHIA

TECHNICAL INFO.

Vintage: 2013
Varietal: 100% Marsanne
Vineyard: Derby Vineyard, Live Oak Road,
Paso Robles
Alc: 14.3%
Production: 4 barrels made
Oak: sur lie in 25% second fill French barriques
and 75% neutral French barriques
Time in Barrel: 10 months
Fermentation: 20% malolactic
Aging Potential: 3-5 years
Release Date: October 13th, 2014
Serving Recommendation:
Chill slightly, 10-15 minutes in the refrigerator,
pull the cork and enjoy.

TASTING NOTES

She showed up. It was a long shot, but here she is. Sunset is a few hours away, and she will need to be home before dark, but for now, the world is the two of you. Slow fingers weave together a band of young grass, cracked straw and lupine. It is undeniably fall, the air is taut as green apple skin and is soft as inner thigh. She was baking pies this morning and the scent is still locked in her hair. You draw in the distant smell of tart peach and vanilla, eyes cinched shut, trying to remember this forever.

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.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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