

# THE TRANSCENDENTALIST

## TECHNICAL INFO.

Vintage: 2006/2007/2008

Varietals: 37% Grenache,  
33% Mourvedre, 30% Syrah

Appellation: Central Coast

Vineyard: Santa Barbara  
Highlands, Zotovich, Derby,  
Tierra Alta, Pipestone

Alc: 15.5%

Oak: 8% new American, 20%  
1yr French, 72% neutral French

Time in Barrel:  
9 months (2008),  
21 months (2007),  
31 months (2006)

Stem Inclusion: 15%

Release Date: 10/01/2009

Serving Recommendation:  
Splash decant with friends

## TASTING NOTES

A blend of three vintages and several of the Central Coast's best vineyards, this wine transcends space and time to deliver a profound profile of black tea, pomegranate, and ripe cherry, along with serrano pepper, toasted oats and strawberry coulis. Nuances of lemon pepper, tar, and sandalwood accent the plush and lingering finish.



## OVERVIEW

1. **3 vintages + magnum only = WEIRD!**
2. **Perfect size for sharing at a dinner party** (or for enjoying alone over a weekend)
3. **Food friendly** (won't overpower food or hurt your mouth)
4. **Only 900 BOTTLES made**

**Handmade** by Curt Schalchlin, 35, the owner and only employee 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, now in its second vintage, 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.

