

# THE TRANSCENDENTALIST

## TECHNICAL INFO

**Vintage:** 2010/2011/2012

**Varietal:** 67% Syrah, 22% Grenache, 11% Mourvedre

**Appellation:** Santa Barbara County

**Vineyard:** Lamer, Laetitia, Rancho Arroyo Grande, Bien Nacido, Alamo Creek, Saarloos, Alta Mesa

**Alc:** 14.8%

**Production:** 23 Barrels Made

**Oak:** 20% 2010 - 34 months in neutral French oak; 65% 2011 - 22 months in 20% new French oak, 80% neutral French oak;

15% 2012 - 10 months in 50% new French oak, 50% neutral French oak

**Aging Potential:** 8-10 years

**Release Date:** October 12th, 2013

**Serving Recommendation:**

Decant 3-4 hours, serve slightly below room temperature (60-65F).

**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.



## TASTING NOTES

The ship splintered between the waves. And like that, you were in the water, clutching at broken cargo, trying to hold on. In the moonless night it is impossible to tell sea from sky. You are lost, now without ship. This is your first voyage. As the storm settles, stars begin to shine through, and the pieces of the wreck accumulate in your vision. The smell of pitch, cracked cherry wood, adobo spiced smoke, coffee berry, and blackberry all emerge. The shipment of exotic spice is lost. You dip your hand into the surf and pull out cardamon pods, a bit of rum barrel, peppercorns and a tin box containing a paper wrapped orange spice cake. The sun begins shaking the night, while you cautiously nibble the cake, holding on and waiting.

## OVERVIEW

1. Uncommon  
(non-vintage, magnum format)
2. Complex  
(portions on oak for 3 years)
3. Concentrated  
(rich in aroma and flavor)