

Sans Liege Wines
SANCHA



TECHNICAL INFO

VINTAGE: 2014

VARIETAL: Marsanne

APPELLATION: Templeton Gap

VINEYARD: Derby

ALC: 14.1%

PRODUCTION: 94 cases

FERMENTATION: fermented on the lees
in oak barriques

ELEVAGE: 10 months on the lees in oak
barriques

OAK: 25% second fill barrels,
75% neutral oak

AGING POTENTIAL: 3-5 years

RELEASE DATE: September 14, 2015

SERVING RECOMMENDATION:

Chill slightly, 10-15 minutes in the
refrigerator, pull the cork and enjoy

OVERVIEW

1. COMPLEX

a multi-faceted, nuanced wine

2. BALANCED

won't overpower food

3. RARE

fewer than 100 cases made

ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

TASTING NOTES

If the summer were going to end, let it be tonight with this. She arrived late, but with the sunset and a bowl over filled with fresh mango, **nectarine**, angel food cake and **melting vanilla ice cream**. In a few days she would be gone, but for now there's just the scent of jasmine, **grated ginger** and lemon verbena spilling from her hair and the distant turmoil of the fire which was consuming a field of fennel and roses. May tomorrow never come.

