

*Sans Liege Wines*

## SANCHA



### TECHNICAL INFO

**VINTAGE:** 2020

**VARIETAL:** Marsanne

**APPELLATION:** Santa Maria Valley

**VINEYARDS:** Bien Nacido Vineyard

**ALC:** 13.9%

**PRODUCTION:** 155 cases

**FERMENTATION:** 100% barrel fermented  
sur lie

**ELEVAGE:** 9 months on the lees

**OAK:** 36% new French oak, 49% neutral  
French oak, 15% stainless steel

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** October 8th, 2021

**SERVING RECOMMENDATION:** Chill slightly  
(10-15 min in the refrigerator), pull the  
cork & enjoy.

### TASTING NOTES

Through fuzzy vision you spot **little white flowers** entangled in long golden tresses. You inhale scents of **sandstone, lemon spritz and seafoam** - slowly coming to your senses. The sound of the **dry coastal grasses** bending in the autumn breeze makes you lift your head and look around. Seasonal aromas of **green apple** and **nutmeg** permeate the air. Propping yourself up further as you realize there had been someone there with you on the rocky ledge, but? A small splash in the sea grabs your attention and you glimpse golden strands just before they dip below the surface.

### 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*

