

# SANS LIEGE WINES • JOURNEYMAN EDITION

## TAKE THE PEBBLE



### TECHNICAL INFO

**VINTAGE:** 2013

**VARIETAL:** Mourvedre

**APPELLATION:** Santa Barbara County

**VINEYARD:** Alta Mesa, Santa Barbara Highlands, Alta Colina and Derby

**ALC:** 15.2%

**PRODUCTION:** 380 cases

**FERMENTATION:** Fermented with 100% destemmed fruit in open top 1.5 ton fermentors

**OAK:** 90% Neutral French barriques and 10% New French Puncheons

**AGING POTENTIAL:** 6-10 years

**RELEASE DATE:** September 14, 2015

**SERVING RECOMMENDATION:**

Decant 2+ hours, serve slightly below room temperature

### 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 Rhone 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

She lost her leather sandal. The one with the gold key stashed in the sole. Here you were rooting quietly in the brush behind a the prince's quilted picnic. The nobles passing plates of rare hamburgers, **smoked berries**, chocolate dusted blueberry ice cream, **cherry rugulash**, and drams of **birch beer**. How hungry you are, how thirsty, but the key must be found. Digging under a pepper tree you catch the glint of gold, and return to the royal road.

