

Sans Liege Wines
THE OFFERING



TECHNICAL INFO

VINTAGE: 2012

VARIETAL: 48% Grenache, 34% Syrah, 17% Mourvèdre, 1% Viognier

APPELLATION: Santa Barbara County

VINEYARD: Alta Mesa, Santa Barbara Highlands, Larner, Bien Nacido, White Hawk, Laetitia, Alta Colina, Watch Hill

ALC: 15.4%

FERMENTATION: 20-30% whole cluster

OAK: 18% new puncheons, 18% neutral puncheons, 4% new barriques, 11% second fill barriques and 49% neutral barriques

TIME IN BARREL: 22 months in French Oak

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 13th, 2014

SERVING RECOMMENDATION:

Decant for 3-4 hours, serve slightly above cellar temperature (60° F)

OVERVIEW

1. RUSTIC

bold in fruit, yet rich in earthiness

2. DIVERSE

fruit from warm and cold climates

3. PROVENCAL

inspired by Southern France

4. BOLD

a muscular wine

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

In the pages of the book your father read to you there were paintings of jungles. Strange boughs laden with deep flowers, **blueberries** filled with cream guarded by amber jewelled jaguars. As you drifted to sleep the summer air was swollen with storms, you could smell the **wet earth**, the hyacinth, your mother's rare perfumes. Swaddled in your clean bed, you never heard the car pull out, crushing the **violets** in the yard.

