

Sans Liege Wines
THE PROPHETESS



TECHNICAL INFO

VINTAGE: 2011/2012

VARIETAL: 70% Syrah, 30% Mourvèdre

APPELLATION: Santa Barbara County

VINEYARD: Bien Nacido, Santa Maria Valley, Z Block Laetitia, Arroyo Grande, Les Galets Block White Hawk, Los Alamos Alta Mesa, Santa Barbara Highlands, Alta Colina, Paso Robles

ALC: 15.4%

PRODUCTION: 13 barrels

OAK: 70% neutral French barriques, 30% new French barriques

TIME IN BARREL: 34 months (2011), 22 months (2012)

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 13th, 2014

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly below room temperature

OVERVIEW

1. BEST OF NEW AND OLD WORLD

Old World aromatics and structure with New World fruit expression

2. A BLEND OF 2 VINTAGES

refined non-vintage wines are rare!

3. IMPRESSES WINE NERDS

but will need to be decanted

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

It must be the end of the world, or at least you're the only one out here. A piñata has been broken open out here on the mountain, and a strange piñata at that. **Blackberry cola**, preserved **plums**, candied bacon, **black chocolates** and tiny bottles of anise liqueur. The scene perks a smile from you as you sling your shotgun over your shoulder, and tend to roasting the chile rubbed black bear while your companion finishes the last bite of blueberry cobbler.