

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2017/2018/2019

VARIETAL: 53% Mourvèdre, 23% Petite Sirah, 13% Grenache, 11% Syrah

APPELLATION: Central Coast

VINEYARD: Old Potrero, Santa Barbara Highlands, Avenales Ranch, Alta Colina, Zotovich, Bien Nacido, Laetitia, White Hawk, Derby

ALC: 14.9%

PRODUCTION: 8 barrels made

FERMENTATION: 30% whole cluster on grenache, 25% stem return on syrah, 100% destemmed mourvedre

OAK: 21% New French Barrique, 21% Neutral Hogshead, 33% Neutral French Barrique, 25% Stainless Steel Barrel

AGING POTENTIAL: 6-8 years

RELEASE DATE: October 10th, 2020

SERVING RECOMMENDATION: Decant 2-3 hours, serve slightly above cellar temperature (55-60F).

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

The morning slips away as you hike through the **evergreen forest**. Scents of **bright raspberry**, **pepper** and **violets** delight you on your journey. Pausing for refreshment you enjoy **pomegranate** seeds with **blood orange** slices by a rippling stream. You carefully sketch your surroundings, blowing the **pencil dust** from your notebook and then continue onward.

