

Sans Liege Wines
THE PICKPOCKET



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: Grenache

APPELLATION: Westside Paso Robles

VINEYARD: Alta Colina / Adelaida Road
Derby / Live Oak Road
Pipestone / Niderer Road

ALC: 15.4%

PRODUCTION: 14 barrels

OAK: 22 months in French Oak, 51%
second fill barriques, 33% neutral
puncheons, 16% neutral barriques

AGING POTENTIAL: 8-10 years

RELEASE DATE: April 8th, 2016

SERVING RECOMMENDATION:

Decant for two hours, serve slightly
below room temperature

OVERVIEW

**1. FROM CURT'S THREE FAVORITE
WESTSIDE VINEYARDS**

Derby, Pipestone, & Alta Colina

2. COMPLEX AND HEDONISTIC

but not a fruit bomb

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 wasn't your idea to come to the Blue Ridge Mountains this late in the season, but the Fraser firs and late ripening **blackberries** are a delight. The kitchen is steeped 100 prior tenant's rituals, the scents of black tea, **clove oil**, creosote and **bruised spearmint** combine wondrously with your old fashioned made with proper marchino and **Angostura**. The plan is to write, but tonight you indulge in a sunset, heavy **cinnamon spiked hot chocolate** and the cool, piped in water, while somewhere an organ plays.