Sans Liege Wines

THE OFFERING

TECHNICAL INFO

VINTAGE: 2014

VARIETAL: 47% Grenache, 33% Syrah, 19% Mourvédre, 1% Viognier

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa, Santa Barbara Highlands, Larner, Bien Nacido, White Hawk, Laetitia, Alta Colina, Watch Hill, John Sabastiano, Zotovich

ALC: 15.4%

FERMENTATION: 20-30% whole cluster

TIME IN BARREL: 22 months in French Oak

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

AGING POTENTIAL: 7-10 years

RELEASE DATE: June 24, 2017

SERVING RECOMMENDATION: Decant for 1 hour, serve slightly above cellar temperature (60° F)

More dream than plan, The Offering began with days spend in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvee from ten hand-picked sites, The Offering opens a window into my mutual respect for time-honored practices and fixation with whatever lies around the bend.

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

Running through the kitchen you eye the **blueberry pie**, steam still rising, on the window sill. Your mom sees the mischievous look in your eye and shoos you away with her dish towel. The pie's scent mixes with the aromas of rainbow peppercorn, **tapenade** and fresh picked strawberries which sit in a bowl on the table. With a screech the screen door slams and you pick up your **Schwinn with the new tires** and take off. Flying around the corner you get a whiff of the ocean and the **seaweed** drying on the sand only a few blocks away. You reach the hideout; your friends have already started the game - cards in hand and a pile of beef jerky & **tootsie rolls** on the table.