

vintage
2017

varietal
100% SYRAH

clone
470

appellation
CENTRAL COAST

vineyard
51% LAETITIA
49% BIENNACIDO

production
2 HOGSHEADS
4 BARRIQUES

fermentation
30% STEM RETURN

élevage
33 MONTHS

oak
41% NEW FRENCH OAK
HOGSHEADS, 31% SEC-
OND-FILL FRENCH BAR-
RIQUES, 28% NEUTRAL
FRENCH BARRIQUES

alcohol content
15.40% BY VOLUME

tasting notes
CRUSHED BLACKBERRY,
INKWELL, BLACK PEPPER
GRAVEL ROAD, CURRANT
CHINESE 5 SPICE



MMXVI


SANS LIEGE


SANS

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

 Sans Liege Wines

 @sansliege

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