

# Sans Liege Wines

## CÔTES-du-COAST



### TECHNICAL INFO

**VINTAGE:** 2022

**VARIETAL:** 47% Viognier,  
18% Marsanne, 15% Grenache Blanc,  
14% Roussanne, 6% Clairette

**APPELLATION:** Central Coast

**VINEYARDS:** White Hawk, Bien  
Nacido, Kopack, Alta Colina,  
Melange Du Rhone

**ALC:** 13.7%

**FERMENTATION:** Fermented on the lees  
in French oak & stainless steel

**FRENCH OAK:** 10% new, 43% second-fill,  
47% neutral

**ELEVAGE:** 7 months

**PRODUCTION:** 25 barrels

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** May 12, 2023

**SERVING RECOMMENDATION:**

Chill slightly 10-15 minutes in the  
refrigerator, pull the cork and enjoy!

*A treasure holds no value until it has been  
fought for. Aspiring to create a worthy  
homage to something precious and revered,  
I sourced the hillsides to find the vines  
for this Cotes- du-Coast. I take no credit  
for the soul of this wine. Its lineage is  
ancient; its roots, deep.*

### 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 afternoon was filled with books & a picnic in the seaside meadow.  
Satiated by **quince** & warm **buttered sourdough** sprinkled with **fleur de  
sel - honeycomb, apricots & marcona almonds**, you must have dozed off.  
You hear a gentle breeze rustling pages nearby and lift your head. The air  
smells of **lime zest** and the golden hued **strawflowers** which surround you.

