

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2020/21/22

VARIETAL: 55% Syrah, 23% Mourvedre, 10% Grenache, 12% Graciano

APPELLATION: Central Coast

VINEYARDS: Old Potrero, Alta Mesa, Evenson, Dead End Ranch, White Hawk

ALC: 14.7%

FERMENTATION: 30% Whole Cluster Grenache, 30% Stem Return Syrah, 100% Destemmed Mourvedre & Graciano

PRODUCTION: 240 cases

AGING POTENTIAL: 5-7 years

RELEASE DATE: October 14th, 2023

SERVING RECOMMENDATION:

Decant 20 min, serve slightly above cellar temperature (55-60F).

TASTING NOTES

You stir, eyes opening slightly to see the sun filtering in through the tall, dense redwoods. Vague memories come back to your consciousness - a strange circle of **mushrooms**, **boysenberries** plucked from the thicket, a beverage of **blood oranges** and **lavender** and treats of **raw cacao**. There was a **pepper** scent hanging in the forest air and strange music playing. You recall dancing round and round with **wild oregano** underfoot. Sensing something in your pocket, you pull out a **flintstone**. How? Has it been an eternity or mere minutes since you dozed off?

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

