

Sans Liege Wines

LES JEUNES



TECHNICAL INFO

VINTAGE: 2023

VARIETAL: 90% Mourvèdre,
10% Grenache

APPELLATION: SLO Coast

VINEYARDS: Old Potrero

ALC: 11%

FERMENTATION: Native yeast in 100%
stainless steel

ELEVAGE: 6 months on the lees

PRODUCTION: 140 cases

AGING POTENTIAL: 2-3 years

RELEASE DATE: April 6, 2024

SERVING RECOMMENDATION:

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

TASTING NOTES

As I wandered through the sun-drenched fields of Provence, the gentle scent of **chamomile** wafted on the breeze, a delicate reminder of the countryside's charm. I plucked ripe **white nectarines** from the trees and then paused to rest in the shade. Sitting in the **sweetgrass** I savored a refreshing sip of **aperol** with mineral water and **lemon**. With a basket of **pineberries** in hand, I bid adieu to the fields, leaving behind the pleasures of the day.

We are compelled by the rush of youth to be the jubilant, the fearless, the ceaseless, the sleepless! We play in the now and regret only that we did not do more with the set-less sun. Fresh and unburdened by doubt, we belong completely to the moment. Our exuberance leaves no question to the quality of tomorrow.

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.

