

Sans Liege Wines

LES JEUNES



TECHNICAL INFO

VINTAGE: 2024

VARIETAL: 90% Mourvèdre,
10% Grenache

APPELLATION: SLO Coast

VINEYARDS: Old Potrero

ALC: 12%

FERMENTATION: Native yeast in 100%
stainless steel

ELEVAGE: 5 months on the lees

PRODUCTION: 56 cases

AGING POTENTIAL: 2-3 years

RELEASE DATE: March 11, 2025

SERVING RECOMMENDATION:

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

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.

TASTING NOTES

Beneath the dappled shade of a young tree, I kicked off my shoes and let the cool mossy stone press against my feet. The breeze carried the scent of **fresh grass** and **thyme** from the hillside as I sipped a **lemon spritz**. Friends began to arrive, and I pulled **grapefruit ice pops** from the cooler to share. The afternoon slipped away as we chatted, snacking on **white strawberries** and **butter wafer cookies** wrapped in paper. I smiled, knowing that some joys—like youth—are fleeting, but best enjoyed in full.

