

# THE PROPHETESS

## TECHNICAL INFO.

Vintage: Non-Vintage

Varietals: 63% '06 Syrah,  
37% '07 Mourvèdre

Appellation: Central Coast

Vineyard: Santa Barbara Highlands,  
Tierra Alta, and Zotovich

Alc: 15.4%

Production: 45 cases made

Oak: 100% neutral oak

Time in Barrel:

2006 Syrah: 22 months

2007 Mourvèdre: 12 months

Malolactic Fermentation:

100% Complete

Stem Inclusion: 30%

Release Date: 11/01/2008

Serving Recommendation:

Decant for 1 - 3 hours

## TASTING NOTES

This inky/ruby/purple-colored cuvée offers a new world reimagining on the classic Provençal wine of Bandol. The Prophetess' opulent bouquet of new saddle leather, cigar smoke, black tea, truffles, underbrush, and blackberry as well as cherry fruit. A full-bodied and profound wine with a penetrating intensity yet splendid freshness and vibrancy. It is a superb, earthy expression of Syrah and Mourvèdre from the Central Coast of California.



## OVERVIEW

1. **Old-World aromatics & balance** (w/ new-world concentration)
2. **Only 540 BOTTLES made** (make them count)
3. **Blend of 2 notable Central Coast vintages** (2006 & 2007)
4. **Will impress every ilk of wine nerd** (but it will need to be decanted!)



**Handmade** by Curt Schalchlin, 34, the sole employee and owner of Sans Liege Wines. Curt has worked for many of the Central Coast's most sought after small producers and after 7 harvests is debuting Sans Liege, (pronounced sahn leezh) with his own distinctive winemaking approach. This is the first release of Sans Liege Wines; comprised of 5 wines from 6 distinct vineyard sites all along California's Central Coast.

SANS LIEGE *Wines*