

# GRENAACHE

## TECHNICAL INFO.

Vintage: 2006

Varietals: 100% Grenache

Appellation: Central Coast

Vineyard: Alta Mesa, Derby Westside  
and Pipestone

Alc: 15.7%

Production: 250 cases made

Oak: 17% new, 83% used  
(50% French, 50% Hungarian)

Time in Barrel:

22 months

Malolactic Fermentation:

100% Complete

Stem Inclusion: 10%

Release Date: 11/01/2008

Serving Recommendation:

Splash Decant

## TASTING NOTES

Saturated purple in color, with an extraordinary nose of holiday spice, fruitcake, blackberry and black cherry notes with some subtle roasted herbs, roast beef, smoke, and licorice, **massive fruit concentration** and a seamless integration of acidity, tannin, and alcohol. A long finish stretches out with dark chocolate, espresso, blueberry, vanilla and dusty berry that lasts nearly a minute.



## OVERVIEW

1. **The winemaker's favorite grape** (to Curt [...and the Rhône], Grenache is king)
2. **Best barrels** (only the most remarkable barrels of Grenache made it into the blend)
3. **Super Long finish** (60+ seconds)
4. **Old-World aromatics & balance** (w/ new-world concentration)



**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*