

SANS LIEGE WINES

FOOLS ERRAND

TECHNICAL INFO

VINTAGE: 2022

VARIETAL: 100% Grenache

APPELLATION: Central Coast

VINEYARDS: Derby, Old Potrero, Alta Mesa, Adelaida Preserve

ALC: 14.7%

PRODUCTION: 200 cases

FERMENTATION: 30% whole cluster fruit

ELEVAGE: 19 months

FRENCH OAK: 37% new puncheons, 18% second-fill puncheons, 45% neutral barriques

AGING POTENTIAL: 6-8 years

RELEASE DATE: October 12, 2024

SERVING RECOMMENDATION: Serve slightly above cellar temperature (55-60F)

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

TASTING NOTES

The quiet tension in the room mirrors the uncertainty of your quest. **Sweet tobacco** and **pencil shavings** fill the air as you shuffle through the maps for the hundredth time, still unsure of your next step. The scent of **ripe strawberry** and **bing cherry** mingle with a hint of **grapefruit**, their brightness a sharp contrast to the shadows lengthening outside. Light **herbs** and a touch of **anise** linger on the air, grounding you as doubts creep in. You press on, knowing deep down it may all be for nothing- but the journey is yours, and you won't turn back now.

