

# SANS LIEGE WINES

## LONG WAY HOME



### TECHNICAL INFO

**VINTAGE:** 2021

**VARIETAL:** Syrah

**APPELLATION:** SLO Coast

**VINEYARDS:** Old Potrero, Spanish Springs, White Hawk Vineyard, Evenson

**ALC:** 14.4%

**PRODUCTION:** 245 cases

**FERMENTATION:** 1.5 ton open top fermentors, 30% stem return with native yeast

**ELEVAGE:** 23 months in French Oak

**OAK:** 14% new French oak, 86% neutral French oak

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** February 22, 2024

**SERVING RECOMMENDATION:**

Decant 1 hour, serve slightly above cellar temperature (55-60F)

*Although I cut my teeth on and rely on Syrah, this is my first single varietal release. Syrah has been part of my air these long years. This wine is the celebration of the mute miracles in our lives and an homage to those who taught us how to build them.*

### 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

As the sun dipped below the horizon, casting shadows upon the winding path, I followed the scent of **elderberries** and **wild ivy** that filled the air. The journey back home led me through fields of **pomegranate** trees and **tobacco** plants, their fragrances intertwining with aromas of **black cherry** and **dark chocolate**. Along the way, I stumbled upon a hidden grove where fig trees grew abundantly and the earth exuded the scent of **thyme** and **rosemary**. With each step I felt a sense of nostalgia creeping in, guiding me closer to the familiar comforts of home.