

SANS LIEGE WINES

LONG WAY HOME



TECHNICAL INFO

VINTAGE: 2022

VARIETAL: Syrah

APPELLATION: Central Coast

VINEYARDS: Old Potrero, White Hawk Vineyard

ALC: 14.4%

PRODUCTION: 200 cases

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

ELEVAGE: 18 months in French Oak

OAK: 18% new French, 55% second-fill, 27% neutral barriques

AGING POTENTIAL: 7-10 years

RELEASE DATE: March 29, 2025

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

The road back is longer than you remember, winding through redwoods that cast shifting shadows. The air is thick with **elderberries** and **raspberry brambles**, ripening under the fading sun. A trace of **white pepper** cuts through the cool evening, mixing with the faint richness of **cocoa**. Your hands brush **wild herbs** as you press forward, each step deeper into the path you once knew. As you crest the final hill, the weight of the journey settles—coating every sense—before becoming unmistakably your own.