

# SANS LIEGE WINES • JOURNEYMAN EDITION

## TAKE THE PEBBLE



### TECHNICAL INFO

**VINTAGE:** 2021

**VARIETAL:** Mourvèdre

**APPELLATION:** Central Coast

**VINEYARDS:** Alta Mesa, Vineyard 101

**ALC:** 14.4%

**PRODUCTION:** 245 cases

**FERMENTATION:** 100% destemmed fruit in open top fermentors with native yeast

**ELEVAGE:** 23 months

**FRENCH OAK:** 45% second-fill, 45% neutral

**AGING POTENTIAL:** 6-8 years

**RELEASE DATE:** April 6, 2024

**SERVING RECOMMENDATION:** Decant 1 hour, 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

As I traverse the rugged terrain, I stumble upon a rustic treasure waiting to be unearthed. With reverence, I approach this relic of times past, the weight of history in my hands. The scents of well-worn **leather**, **dried violets** and **thyme** whisper stories of the past while the aromas of **ripe plum** and **dark cherry** carry promises of the future. I depart, **gravel** and leaves crunching underfoot. With each step forward, I feel the responsibility of knowing that I am not just a wanderer, but a steward of something greater, entrusted to pass it on to the next generation.

