

“ THE ADVERSARY ”

TECHNICAL INFO.

Vintage: 2008

Varietal: 100% Mourvedre
(50% clone 4, 50% clone 369)

Appellation: Santa Barbara County

Vineyard: Alta Mesa

Alc: 15.5%

Production: 4 barrels made

Oak: 25% second fill oak,
75% neutral oak; all French.

Time in Barrel: 28 months

Fermentation:

38% Whole-cluster fermentation

Aging Potential: 6-10 years

Release Date: 5/1/2011

Serving Recommendation:

Decant for 1 hour, drink slightly
below room temperature.

Handmade by Curt Schalchlin, 36, the owner and only employee of Sans Liege Wines. After several years learning from and working for some of the Central Coast's most sought-after producers, Curt decided to go his own way. Sans Liege, now in its third vintage, is an expression of his distinctive approach to winemaking. This release is comprised of five wines originating in a handful of the Central Coast's most up-and-coming vineyards.



TASTING NOTES

The Adversary tells a story of the trail: a nose of wet adobe, new tires, minced meat, charred sausage and a dram of **blackberry** liqueur, stashed in the pack for day's end. On the palate, this wine brandishes rustic, powerful daggers of white sage, carne asada, fennel root, **heirloom** tomato, black olives, blueberries and wet saddle leather. Despite its power, it is **elegant** and its tannins hold a dusty, herbal structure, closing with rosemary and sage.

OVERVIEW

1. **Rustic Style** (bold in fruit, yet rich in earthiness)
2. **Complex** (a multi-faceted, nuanced wine)
3. **Extreme Origins** (high elevation farming)
4. **Rare** (less than 100 cases produced)

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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