

Sans Liege Wines

ADVERSARY



TECHNICAL INFO

VINTAGE: 2021

VARIETAL: 86% Mourvèdre, 14% Syrah

APPELLATION: Central Coast

VINEYARD: Vineyard 101, Alta Mesa,
Old Portrero

ALC: 15.3%

PRODUCTION: 180 Cases

OAK: 18 months in French oak:
30% second fill puncheons, 30% neutral
oak puncheons, 40% neutral bariques

AGING POTENTIAL: 7-10 years

RELEASE DATE: April 1, 2023

SERVING RECOMMENDATION:

Decant for 1 hour. Serve slightly below
room temperature

*Formidable, bewildering and
extraordinary. I am forever indebted to
this ancient opponent for showing me that
inquisitiveness balanced by reverence can
shed light on the seemingly darkest of paths.*

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 path to the apothecary is lined with **blueberry** shrubs. Your footsteps crunch on the **gravel** as you limp to the heavy wooden door and push it open. A dim room is revealed that smells of **tobacco, lavender stems, bay leaf** and **dried cherries**. Without speaking, the man inside looks at you and busies himself with many of the bottles, flasks and jars that line the walls. He pours a mixture of ingredients into a **leather** pouch and hands it to you with a nod. You bow your head in return, thankful for anything that will heal the wounds from your formidable opponent.