

Sans Liege Wines

ADVERSARY



TECHNICAL INFO

VINTAGE: 2022

VARIETAL: 90% Mourvèdre, 10% Syrah

APPELLATION: Central Coast

VINEYARD: Alta Mesa, Old Potrero

ALC: 15.3%

PRODUCTION: 197 Cases

ELEVAGE: 19 months

FRENCH OAK: 19% new hogshead barrels,
33% neutral hogshead barrels,
48% neutral barriques

AGING POTENTIAL: 6-8 years

RELEASE DATE: October 12, 2024

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 dimly lit cavern smells of damp **earth** and the **wild mushrooms** which creep from the stone floor's crevices. You lock eyes with your adversary. The air is rick with the savory aroma of **roasted meat** and **rosemary** while crushed **mulberries** stain the ground beneath your feet. A subtle hint of **plum** and **pink peppercorn** weave through the cool air, enhancing the moment's intensity. Poised and ready, you navigate this delicate standoff, keenly aware of the intricate dance unfolding.