

# “ E N G E D I ”

## TECHNICAL INFO.

Vintage: 2009

Varietal: 100% Grenache- Alban clone, clone  
136 & Grenache Noir

Appellation: Santa Barbara County

Alc: 16.4%

Oak: 16% new oak, 30% second fill oak, 54%  
neutral oak; all French

Time in Barrel: 22 months

Fermentation: 20% whole-cluster

Aging Potential: 10-12 years

Production: 12 barrels

Serving Recommendation:

Decant 2-4 hours and drink just below room  
temperature.

## TASTING NOTES

The 2009 vintage of En Gedi is an uncanny collection of aromas and flavors that occur when Grenache is expertly grown on the hillsides of the Central Coast. With luscious scents of strawberry compote, white pepper, carob, macerated raspberries and fried squash blossoms, it is profoundly rich in flavors of cherries- from tart to sweet, and red to black- while being grounded by dusty rosemary and lavender and white pepper.

## OVERVIEW

1. **Dense**  
(unpacks radically)
2. **Age-worthy**  
(will develop in bottle for years)
3. **Extreme Origins**  
(high-elevation farming)
4. **Balanced**  
(layers of diverse flavors)



**Handmade** by Curt Schalchlin, the owner and winemaker 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 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.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

email: info@sansliege.com