

# THE OFFERING

## TECHNICAL INFO.

Vintage: 2007

Varietals: 49% Grenache, 37% Syrah,  
13% Mourvedre, 1% Viognier

Appellation: Santa Barbara County

Vineyard: Santa Barbara Highlands,  
Derby Westside, Pipestone,  
and Zotovich

Alc: 15.6%

Production: 424 cases made

Oak: 5% new American,  
40% 1yr French and  
55% neutral French

Time in Barrel: 21 months

Whole-cluster Fermentation:  
20%

Aging Potential: 5-6 years

Release Date: 10/01/2009

Serving Recommendation:  
splash decant

**Handmade** by Curt Schalchlin, 35, 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 second 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

A multi-layered mélange of warm blackberry, cherry, and cinnamon notes, as well as earthy pepper and cassis, this wine shows **brilliant flavor and concentration**. Coco powder, dried orange peel, and pipe tobacco meet exotic spices and lava rock for a long **mineral finish**.



## OVERVIEW

- 99% Red, 1% White**  
(a little bit of Viognier lifts those rich flavors)
- Food friendly** (won't overpower food or hurt your mouth)
- Best of New and Old World** (Chateauf-neuf-du-Pape EARTH & minerality w/ New World FRUIT & extraction)
- 100% made by hand**  
(by one guy)