

## Sans Liege Wines THE PROPHETESS

## TECHNICAL INFO

VINTAGE: 2020/2021

VARIETAL: 80% Syrah, 20% Mouvèdre

**APPELLATION:** Central Coast

VINEYARDS: Spanish Springs, Bien Nacido, Alta Mesa, La Lomita, Old

Potrero

**ALC: 14.4%** 

**PRODUCTION:** 253 cases

FERMENTATION: 30% stem return Syrah,

100% destemmed Mourvedre

**FLEVAGE:** 34 months

FRENCH OAK: 49% new French hogshead,

18% new French puncheons, 33%

neutral oak barriques

**AGING POTENTIAL:** 7-10 years

RELEASE DATE: October 14th, 2023

SERVING RECOMMENDATION: Decant

2+ hours, serve slightly above cellar

temperature (55-60F)

She is a proclaimer of truth and friend to the wise; a recounter of what has been andharbinger of what's to come. My bellwether, my fearful navigator, The Prophetess balances on the raging waves of time with an outstretched arm and a kind whisper that slices the darkness of the unknown.

## 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

Night's purple veil creeps in making things not quite what they seemed. The charming cottage is a bit more foreboding and your courage - lacking. She beckons. Through the mist you follow the sandy garden path, past a plum tree and a shrub weighted with green olives to enter a room which smells of tobacco, white pepper and the cassis now being poured. She is seated in the candlelight, a deck of cards & old dusty stones before her. She turns one card then stares into your eyes.



SANS LIEGE WINES



