

*Sans Liege Wines*

## SANCHA



### TECHNICAL INFO

**VINTAGE:** 2023

**VARIETAL:** Marsanne

**APPELLATION:** Santa Maria Valley

**VINEYARDS:** Bien Nacido Vineyard

**ALC:** 13.4%

**PRODUCTION:** 130 cases

**FERMENTATION:** 100% barrel fermented  
sur lie

**ELEVAGE:** 5 months on the lees

**OAK:** 4 neutral barriques, 1 neutral  
puncheon

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** March 29th, 2025

**SERVING RECOMMENDATION:** Chill slightly  
(10-15 min in the refrigerator), pull the  
cork & enjoy.

### TASTING NOTES

The silver light of dusk glints off her golden hair as she moves through the quiet grove, the scent of **flowering acacia trees** thick in the air. She treads lightly over **dry grasses**, pausing beneath the orchard's branches to pluck a ripe **nectarine**. Broken **flint stones** scatter the path, their scent mingling with the brightness of **lemon** in the cooling breeze. As she passes a weathered wall, the lingering warmth of the day carries traces of **chamomile** and the aroma of **almonds** drying in the sun. She smiles—some things are best discovered in their own time.

### 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*

