

Sans Liege Wines  
**CÔTES-du-COAST**



### TECHNICAL INFO

**VINTAGE:** 2015

**VARIETAL:** 41% Viognier,  
26% Roussanne, 18% Marsanne,  
15% Grenache Blanc

**APPELLATION:** Central Coast

**VINEYARD:** Viognier - Bien Nacido and  
White Hawk, Roussanne - Alta Colina  
and Santa Barbara Highlands Vineyard,  
Grenache Blanc - Alta Colina,  
Marsanne - Bien Nacido

**ALC:** 14.4%

**OAK:** 20% new French barrique,  
65% neutral French barrique,  
15% Stainless Steel

**TIME IN BARREL:** 16 months sur lie

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** June 24, 2017

**SERVING RECOMMENDATION:**

Chill slightly 10-15 minutes in the  
refrigerator, pull the cork and enjoy!

*A treasure holds no value until it has been  
fought for. Aspiring to create a worthy  
homage to something precious and revered,  
I sourced the hillsides to find the vines  
for this Cotes-du-Coast. I take no credit  
for the soul of this wine. Its lineage is  
ancient; its roots, deep.*

### 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

Your fingers are intertwined as the wind brushes across the golden bluff.  
Breathing deeply, you take it all in. **Jasmine**, honeysuckle and the remnants of  
your long awaited outing alfresco - **donut peaches** & freshly whipped vanilla  
cream, sweet white corn, **buttered and salted sourdough**, orange pith. Not  
wanting it to end you share the last **goat's milk caramel** and with it you sense  
the salinity of the waves crashing on the rocks below. The flavor lingers as you  
close your eyes, willing the moment not to end.

