

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.

