

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2012/2013/2014

VARIETAL: 49% Syrah, 27% Grenache, 24% Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa , Santa Barbara Highlands, Larner, Bien Nacido, White Hawk, Laetitia, Alta Colina, Watch Hill, Pipestone, Derby

ALC: 15.4%

PRODUCTION: 25 barrels

FERMENTATION: fermented in open top fermentors receiving punchdowns and pumpovers with love

OAK: French Oak 20% new barriques, 56% neutral barriques and 24% neutral puncheons

AGING POTENTIAL: 8-10 years

RELEASE DATE: September 14, 2015

SERVING RECOMMENDATION:

Decant 3-4 hours, serve slightly below room temperature (60-65°F)

TASTING NOTES

It had to be here somewhere. Taking one last shovel full of earth, you strike the ancient coffee tin. The heavy summer air was doused with cedar, berry flesh and distant fire as you open the box to reveal the perfectly preserved treats from the dream: black pepper crusted blackberry, chocolate flowers, chai bark and strawberry crayons. You kiss the ground, knowing the ordeal would be rewarded.

OVERVIEW

1. UNCOMMON

non-vintage, magnum format

2. COMPLEX

portions on oak for 3 years

3. CONCENTRATED

rich in aroma and flavor

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

