

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2014/2015/2016

VARIETAL: 67% Syrah, 22% Mourvèdre, 11% Grenache

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands, White Hawk, John Sebastiano, Zotovich, Bien Nacido, Watch Hill

ALC: 15.4%

PRODUCTION: 8 barrels made

FERMENTATION: 30% whole cluster on grenache, 25% whole cluster on syrah, 100% destemmed mourvèdre

OAK: 27% new french pucheon, 73% neutral french barrique

AGING POTENTIAL: 8-10 years

RELEASE DATE: October 5th, 2018

SERVING RECOMMENDATION: Decant 2-3 hours, serve slightly below room temperature (60-65F).

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

The nights are growing long and evening has arrived with haste. Scents of **dried cherries**, **chai spice**, **red acai** and **cinnamon bark** linger in the room. The stone hearth is aglow with a newly made fire. He enters from the brisk outdoors, boots laden with **freshly tilled soil** and you hand him a mug of **warm rum coffee**. You revel in your favorite time of year as you share **cured meats** from a cedar board.

