

THE OFFERING

TECHNICAL INFO.

Vintage: 2008

Varietals: 41% Grenache,
30% Mourvedre, 27% Syrah, 2% Viognier

Appellation: Santa Barbara County

Vineyard: Santa Barbara Highlands,
Derby Westside, Pipestone,
and Alta Mesa

Alc: 15.4%

Production: 960 cases made

Oak: 83% neutral French,
10% 2yr French and
7% new French

Time in Barrel: 22 months

Whole-cluster Fermentation:
20%

Aging Potential: 5-6 years

Release Date: 10/01/2010

Serving Recommendation:
splash decant

TASTING NOTES

Possibly the most **opulent** and **structured** "Offering" yet, the 2008 is Curt's closest approximation to the Chateaneuf du Pape cuvées that have been his guiding light. Aromas of **smoked meats**, well worn bicycle gears, **strawberry jam** and spiced chocolate greet a **robust palate** of sweet cinnamon, brambles, apple butter and bonfire.



OVERVIEW

1. **98% Red, 2% White**
(a little bit of Viognier lifts those rich flavors)
2. **Food friendly** (won't overpower food or hurt your mouth)
3. **Best of New and Old World** (Chateaneuf-du-Pape EARTH & minerality w/ New World FRUIT & extraction)
4. **100% made by hand**
(by one guy)

Handmade by Curt Schalchlin, 35, the owner and only employee of Sans Liege Wines. After several years learning from and working for some of the Central Coast's most sought-after producers, Curt decided to go his own way. Sans Liege, now in its second vintage, is an expression of his distinctive approach to winemaking. This release is comprised of five wines originating in a handful of the Central Coast's most up-and-coming vineyards.

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SANS LIEGE *wines*

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