

Sans Liege Wines
THE ADVERSARY



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: 100% Mourvèdre (Alta Mesa Block of the Santa Barbara Highlands Vineyard Clone 4 Mourvèdre and Clone 369 Mourvèdre)

APPELLATION: Santa Barbara Highlands

VINEYARD: Santa Barbara Highlands, Alta Mesa Block

ALC: 15.2%

PRODUCTION: 7 barrels

OAK: 17% second fill barriques, 83% neutral barriques

TIME IN BARREL: 22 months in French Oak

FERMENTATION: 100% destemmed fruit was fermented in open top fermentors given pumpovers and punchdowns as needed

AGING POTENTIAL: 6-10 years

RELEASE DATE: April 8th, 2016

SERVING RECOMMENDATION:

Decant for 2+ hours and serve slightly below room temperature

TASTING NOTES

This place is no secret anymore. Heck you've taken a 3D tour of the place using Google Earth, but to be here! The sandstone walls are ribboned with oyster white viens, the sky is swallowed by the mountains, there is a lingering scent of boiled stones, **desert flowers**, white sage, **lemongrass** and nutmeg almost like the sand was a spice box. You tighten your **leather belt**, finish your toast and raspberry preserves, take a pull of **Elixir Combier** and walk into the sacred city.

OVERVIEW

1. RUSTIC STYLE

bold in fruit, yet rich in earthiness

2. COMPLEX

a multi-faceted, nuanced wine

3. EXTREME ORIGINS

high elevation farming

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