

*Sans Liege Wines*  
**CALL TO ARMS**



### TECHNICAL INFO

**VINTAGE:** 2014

**VARIETAL:** 55% Grenache Blanc,  
45% Roussanne

**APPELLATION:** Adelaida District,  
Paso Robles

**VINEYARD:** Alta Colina

**ALC:** 14.9%

**PRODUCTION:** 7 barrels

**OAK:** 22% new French barriques,  
67% neutral French barriques,  
11% stainless steel

**TIME IN BARREL:** 18 months sur lie

**FERMENTATION:** 100% barrel fermented  
on the lees at cellar temp, Malolactic  
conversion arrested on all barrels after  
primary fermentation completed

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** April 8th, 2016

**SERVING RECOMMENDATION:**

Chill slightly, drink 15 minutes out  
of refrigerator

### TASTING NOTES

How could it be? It is snowing though it's 70. There is a rainbow forming over the lake and a flurry on shore. A thunderbolt cracks the sky, stumbling back you fall into the mint sided creek, spilling your farmer's market basket of **Rainier Cherries, meyer lemons**, honeycomb, ginger snaps and **fresh herbs**. The cold is coming on now as you plow through the pines, pear orchard and **jasmine** vines praying that the door is unlocked

### OVERVIEW

#### 1. ELEGANT

Old World complexity

#### 2. ONLY 7 BARRELS

make them count!

#### 3. CELLAR-AGED

in barrel for 18 months

#### 4. WORLD-CLASS

California power through a Rhône lens

### 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*

