

*Sans Liege Wines*  
**CÔTES-du-COAST**



## TECHNICAL INFO

**VINTAGE:** 2014

**VARIETAL:** 46% Viognier,  
23% Roussanne, 20% Grenache Blanc,  
11% Marsanne

**APPELLATION:** Central Coast

**VINEYARD:** Viognier - Bien Nacido and  
White Hawk, Roussanne - Alta Colina  
and Santa Barbara Highlands Vineyard,  
Grenache Blanc - Alta Colina,  
Marsanne - Bien Nacido and Derby

**ALC:** 14.4%

**OAK:** 20% new French barrique, 80%  
Neutral French barrique

**TIME IN BARREL:** 16 months sur lie

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** October 1, 2016

**SERVING RECOMMENDATION:**

Chill slightly 10-15 minutes in the  
refrigerator, pull the cork and enjoy!

## TASTING NOTES

Huffing along the cobblestone street, you see your breath in front of you and rub your mittened hands together. There's a warm glow in every window but you tighten your coat around you and press onward. A door swings open and along with the raucous merriment, scents of **eggnog, orange spice cake, freshly whipped cream, dried pineapple, lemon zest** and hints of **chartreuse** spill out into the street. A red-cheeked stranger pats you on the back and guides you inside. He grabs a ramekin from one of the dessert trays being passed and hands it to you. It is filled with **lemon curd** and **thyme** and topped with a **honeysuckle blossom**. You remove your mittens and guzzle a warm **caramely liquid** from a mug.

## 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*

