

# SANS LIEGE WINES • JOURNEYMAN EDITION LONG WAY HOME



## TECHNICAL INFO

**VINTAGE:** 2014

**VARIETAL:** Syrah

**APPELLATION:** Santa Barbara County

**VINEYARD:** Lerner Vineyard,  
Bien Nacido, White Hawk, Laetitia,  
Watch Hill, Zotovich, John Sebastiano

**ALC:** 15.4%

**PRODUCTION:** 300 cases

**FERMENTATION:** Fermented with  
20-30% whole cluster grapes in  
open top fermentors

**ELEVAGE:** 22 months in French Oak

**OAK:** All French:  
20% new barrique,  
80% neutral barrique

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** September 25<sup>th</sup>, 2017

**SERVING RECOMMENDATION:**

Decant 2+ hours, serve slightly below  
room temperature

## TASTING NOTES

Your boot crunches on the path as you pass the garden of **sweet black-eyed susans** and **blackberry bramble**. Popping your last **Good & Plenty** in your mouth you try to recall just how many years it has been. However many, you know they are always waiting for you. The chatter inside is all too familiar. You push the door open; it's heavier than you remembered. The aromes overtake you- **allspice**, **castelvetrano olives**, **prosciutto**, **rainbow peppercorn**, plum compote with star anise. He turns and sees you. His knowing smirk reassures you that the time passed will not thwart your homecoming.

*Although I cut my teeth on and rely on Syrah, this is my first single varietal release. Syrah has been part of my air these long years. This wine is the celebration of the mute miracles in our lives and an homage to those who taught us how to build them.*

## 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*

