

*Sans Liege Wines*  
**THE ADVERSARY**



### TECHNICAL INFO

**VINTAGE:** 2016

**VARIETAL:** 100% Mourvèdre

**APPELLATION:** Paso Robles

**VINEYARD:** Alta Colina Vineyard

**ALC:** 14.60%

**PRODUCTION:** 2 barrels

**OAK:** 21 months in French oak:  
50% new, 50% neutral

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

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** March 29, 2019

**SERVING RECOMMENDATION:**

Decant for 2+ hours and serve slightly  
below room temperature

*A hoary bellion stalks the mountain and  
lays siege from shadowy keeps Fallen  
pilgrims line the wayside, souls unknown  
to a heaven asleep Its name is hunger and  
obstinance, in man's blood it steeps Broken  
only by cracks of lightning, the darkness  
around us is deep.*

### 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*

### TASTING NOTES

The dim apothecary smells of **grilled plums**, **smoked meats** and **cypress**.  
You open your **leather** drawstring pouch to uncover fragments of a **crushed  
stone** which you add to an ancient metal chalice along with a **laurel leaf** and  
a **muddled blackberry**. As you rummage for the final component you hear  
footsteps in the hallway and know your adversary is near. Hurriedly you veil the  
concoction so he will not learn your secrets.