

*Sans Liege Wines*  
**THE ADVERSARY**



### TECHNICAL INFO

**VINTAGE:** 2017

**VARIETAL:** 100% Mourvèdre

**APPELLATION:** Santa Barbara

**VINEYARD:** Santa Barbara Highlands  
Vineyard

**ALC:** 15.40%

**PRODUCTION:** 3 Barriques , 2 Puncheons

**OAK:** 21 months in French oak:  
40% new, 60% neutral

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

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** April 4, 2020

**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

Feeling a bit unsure, you follow the scent of tobacco through the earthen corridor and into a darkened room. You are met with aromas of **espresso, shale, black currant** and **bay leaf**. A leather chair comes into view pushed back from a table. You see an overturned inkwell and an unfinished meal of peppered venison steak, toasted bread, blueberry cobbler and an herbal digestif. As you wonder what has caused the occupant's quick departure... you hear the rumbling from above.