

Sans Liege Wines
CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2018

VARIETAL: 33% Viognier, 26% Roussanne, 22% Grenache Blanc, 11% Marsanne, 8% Clairette

APPELLATION: Central Coast

VINEYARDS: Viognier - Bien Nacido and Old Portrero, Roussanne - Alta Colina and Santa Barbara Highlands, Grenache Blanc - Alta Colina, Marsanne - Bien Nacido, Clairette - Melange du Rhone

ALC: 13.80%

OAK: 3% new French Barrique, 17% Second Fill French Barrique, 65% Neutral French Barrique, 15% stainless steel

PRODUCTION: 26 barrels

AGING POTENTIAL: 4-6 years

RELEASE DATE: May 31, 2019

SERVING RECOMMENDATION:

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

TASTING NOTES

Returning from a bountiful trip to the market, your basket is laden with **lemon curd**, **fresh baked baguette**, **jasmine white tea** and **tamarind paste**. The old gate squeaks closed behind you as you enter the garden in the coastal morning mist. You breathe it in and make your way down the path lined with **river rock**, pausing first to collect a few **rosemary sprigs** and then a **ripe apricot** hanging low on a branch before making your way into the warmly lit cottage.

A treasure holds no value until it has been fought for. Aspiring to create a worthy homage to something precious and revered, I sourced the hillsides to find the vines for this Cotes-du-Coast. I take no credit for the soul of this wine. Its lineage is ancient; its roots, 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

