

*Sans Liege Wines*  
**CALL TO ARMS**



### TECHNICAL INFO

**VINTAGE:** 2016

**VARIETAL:** 63% Grenache Blanc,  
37% Roussanne

**APPELLATION:** Adelaida District,  
Paso Robles

**VINEYARD:** Alta Colina

**ALC:** 14.3%

**PRODUCTION:** 8 barrels

**OAK:** 17 months sur lie in 25% stainless  
steel, 25% new French oak, 50% neutral  
French oak

**TIME IN BARREL:** 18 months sur lie

**FERMENTATION:** 100% barrel fermented  
on the lees at cellar temp, Malolactic  
conversion arrested on all barrels after  
primary fermentation completed

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** March 30, 2018

**SERVING RECOMMENDATION:**

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

*Like a watchman signaling from his post, the Alta Colina Vineyard signals the start of the season from its privileged position above the fog line. From its sun-gilt height, this site's fruit is ripe before all others; couriering the initial glimpse of the coming harvest in all of its glorious unraveling.*

### 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 precipitous drive to the vista point has you on edge. Sensing you are close, you roll the window down and the crisp breeze carries in scents of **lemongrass**, honeycomb, **wildflowers** and **oregano**. Together you sit on the hood of the car with a blanket wrapped around your shoulders and share a snack of **asian pears** and **salted marcona almonds**. You made it and it was worth it. But it's just beginning.