

Sans Liege Wines
CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2016

VARIETAL: 39% Viognier,
33% Roussanne, 22% Grenache Blanc,
6% Marsanne

APPELLATION: Central Coast

VINEYARDS: Viognier - Bien Nacido &
White Hawk, Roussanne - Alta Colina
& Santa Barbara Highlands,
Grenache Blanc - Alta Colina,
Marsanne - Bien Nacido

ALC: 14.4%

OAK: 17 months sur lie in 13% new
French barrique, 65% neutral French
barrique, 22% stainless steel

PRODUCTION: 18 barrels

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!

*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

TASTING NOTES

Golden light glistens where the sky touches the sea. The quaint beach town is pulsing with verve. The market has started. As you begin to stroll through you are overcome with a bouquet of **peach pit, jasmine, vanilla** and **salty ocean mist**. Feeling drawn to the rhythmic music near the pier, you pass a heaping display of **caramel corn** and then pause to purchase a freshly baked **baguette** before joining the crowd and clapping along.

