

Sans Liege Wines
CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2017

VARIETAL: 33% Viognier, 30% Roussanne, 27% Grenache Blanc, 10% Marsanne

APPELLATION: Central Coast

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

ALC: 14.10%

OAK: 15% new French Barrique, 65% Neutral French Barrique, 20% stainless steel

PRODUCTION: 21 barrels

AGING POTENTIAL: 4-6 years

RELEASE DATE: November 7, 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

Daylight wanes and a new energy pulses through the redwoods. As the lanterns are lit you take in scents of **honeysuckle**, **lemongrass tea** and **shale**. You are now dancing and laughing with mirth as you pass by a rustic dessert table. It is set with **creme brulee** and miniature **vanilla spice cakes** adorned with **orange blossoms**. Children run past snacking on **jazz apples** and **dried pineapple** and you smile with gratitude for the day.

