

# SANS LIEGE WINES • JOURNEYMAN EDITION LONG WAY HOME



## TECHNICAL INFO

**VINTAGE:** 2018

**VARIETAL:** Syrah

**APPELLATION:** Santa Barbara County

**VINEYARDS:** White Hawk

**ALC:** 14.6%

**PRODUCTION:** 125 cases

**FERMENTATION:** 1.5 ton open top fermentors with 25% stem return

**ELEVAGE:** 27 months in French Oak

**OAK:** 39% New French Oak Hogshead barrels, 26% New French Oak barriques, 20% 2nd Fill French Hogshead barrel, 15% 2nd Fill French Oak barrique

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** March 26<sup>th</sup>, 2021

### SERVING RECOMMENDATION:

Decant 1 hour, serve slightly above cellar temperature (55-60F)

*Although I cut my teeth on and rely on Syrah, this is my first single varietal release. Syrah has been part of my air these long years. This wine is the celebration of the mute miracles in our lives and an homage to those who taught us how to build them.*

## 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

As soon as you enter the warmly lit cabin you take in the familiar aromas of crushed **blackberry, fig and baking spices**. You leave your boots by the threshold, careful not to carry in any **wet clay** from outside. The door to the study is ajar and there he sits, reading peacefully. You glimpse the **eucalyptus** trees billowing through the window behind him, then cross into the room which smells of cigar box and **white pepper**. He lowers his glasses and looks up at you. "Home at last," you think to yourself.

