

# COTES-du-COAST

## TECHNICAL INFO.

Vintage: 2007

Varietals: 46% Viognier,  
28% Roussanne, 26% Marsanne

Appellation: Paso Robles

Vineyard: Derby Westside

Alc: 14.7%

Production: 206 cases made

Oak: 75% neutral oak,  
25% stainless steel

Time in Barrel:

12 months

Malolactic Fermentation:

100% Complete

Release Date: 11/01/2008

Serving Recommendation:

Cool; wait 10-20 minutes  
after removing from  
refrigerated container

**Handmade** by Curt Schalchlin, 34, the sole employee and owner of Sans Liege Wines. Curt has worked for many of the Central Coast's most sought after small producers and after 7 harvests is debuting Sans Liege, (pronounced sahn leezh) with his own distinctive winemaking approach. This is the first release of Sans Liege Wines; comprised of 5 wines from 6 distinct vineyard sites all along California's Central Coast.



## TASTING NOTES

A marvelous scent of lightly roasted hazelnuts intermixed with peach, white tea, honeysuckle, ginger, and beeswax notes. A powerful wine with a multilayered texture that pulls back in the finish to expose surprising strength, acidity, and lightness... a remarkable feat given a wine of this dimension and intensity.



## OVERVIEW

1. **Ripe but not flabby**  
(balanced acid & alcohol on palate)
2. **Makes "red wine drinkers" think again**  
(they love the fullness and ripeness)
3. **Lots of fruit on the nose** (peach, pineapple, pear, lemon, guava, mango, white cherry)
4. **Spicy on the palate**  
(ginger, pepper, lemon oil)
5. **Not Sweet**

SANS LIEGE *wines*