

COTES-du-COAST

TECHNICAL INFO.

Vintage: 2009

Varietal: 43% Viognier, 39% Roussanne, and 18% Marsanne

Appellation: Paso Robles

Vineyards: Derby Westside & Alta Colina

Alc: 15.4%

Oak: 50% second fill oak, 50% neutral oak; all French.

Time in Barrel: 16 months

Fermentation: 100% malo-lactic

Aging Potential: 3-5 years

Production: 13.5 barrels

Serving Recommendation:

Chill slightly; drink 15 minutes out of refrigerator.

TASTING NOTES

A wine that invokes days spent backpacking through Big Sur, a rustic nose of lavender, cypress, juniper berries, hewn lumber and washed linen leads to an oily palate; full of orange blossom, lychee white tea, and a custom trail mix: macadamia nuts, candied ginger, dried passion fruit and salted almonds. It closes out the palate with a heady coating of thyme and beeswax, and resolves on generous acidity with minerality suggesting dry seabed soils, stirred up under foot.



OVERVIEW

- Ripe but not flabby**
(balanced acid & alcohol on the palate)
- Makes red wine drinkers "think again"**
(they love the fullness & complexity)
- Old World minerality and acidity** (w/ New World fruit and body)
- Not Sweet**

Handmade by Curt Schalchlin, 35, the owner and creator of Sans Liege Wines. After several years learning from and working for some of the Central Coast's most sought-after producers, Curt decided to go his own way. Sans Liege is an expression of his distinctive approach to winemaking. This release is comprised of five wines originating in a handful of the Central Coast's most up-and-coming vineyards.

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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