

Sans Liege Wines

SANCHA



TECHNICAL INFO

VINTAGE: 2019

VARIETAL: Marsanne

APPELLATION: Santa Maria Valley

VINEYARDS: Bien Nacido Vineyard

ALC: 13.80%

FERMENTATION: 100% barrel fermented
on the lees

ELEVAGE: 9 months on the lees

OAK: 36% New French Oak Puncheon,
49% Neutral French Barrique, 15%
Stainless Steel Barrel

AGING POTENTIAL: 4-6 years

RELEASE DATE: October 10, 2020

SERVING RECOMMENDATION:

Chill slightly (10-15 min in the
refrigerator), pull the cork & enjoy.

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

The fall festival begins under a rising harvest moon. Surrounded by aromas of **meyer lemon, white nectarines & fresh baked brioche** you stroll amongst the booths. An old truck pulls up carrying passengers sitting atop **hay bales**; you catch a glimpse of her golden hair and for a moment you forget to breathe. Finally she turns slightly and smiles at you. You inhale once again and remember where you are, taking in scents of **roasted nuts** and **green apple skin**.

