

# SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



## TECHNICAL INFO

**VINTAGE:** 2018

**VARIETAL:** Mourvèdre

**APPELLATION:** Santa Barbara County

**VINEYARDS:** Alta Colina, Alta Mesa,  
Santa Barbara Highlands, Derby

**ALC:** 14.00%

**PRODUCTION:** 1 Puncheon, 1 Hogshead, 3  
Barriques

**FERMENTATION:** Fermented with 100%  
destemmed fruit in open top fermentors

**ELEVAGE:** 20 months in French Oak

**OAK:** 45% New French Oak, 24%  
Second-Fill, 31% Neutral French Oak

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** October 10th, 2020

### SERVING RECOMMENDATION:

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

*My teacher was driven by Mourvèdre.*

*This long road has brought me face to face  
with his dragon. It has tried my wits more  
than once, but we now have our peace.*

*This wine is made by the master that  
resides in all good students.*

## 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

Entering the room is like walking back in time. His things are all here, untouched... a **cigar box**, his **worn leather baseball glove**, an old book with pressings of **wild mint & lavender**. Memories flood back - you are digging your fingers into the **earth** as you sit next to him under the **fig tree**. He tells you stories about family and teaches you big lessons in small ways. You now glimpse your own son through the window near that same tree. Taking the baseball glove, you head outside.

