

SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



TECHNICAL INFO

VINTAGE: 2020

VARIETAL: Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa

ALC: 14.3%

PRODUCTION: 181 cases

FERMENTATION: 100% destemmed fruit
in open top fermenters

ELEVAGE: 21 months

FRENCH OAK: 16% new, 36% second-fill
puncheons, 48% neutral

AGING POTENTIAL: 6-8 years

RELEASE DATE: October 7, 2022

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

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 woods take a familiar form as light filters in on you in bright shafts. The soft earth & leaves underfoot are a nice reprieve from the rocky terrain you've conquered together today. You extract some **venison jerky** and **tart cherries** from your pack to share and then inhale deeply taking in the surrounding scents of **anise**, **plum skin**, **tobacco** and **dried herbs**. Working as a team to set up the tent you watch him and notice just how autonomous he's become. A smile spreads on your face as you let him finish the task.

