

Sans Liege Wines
THE ADVERSARY



TECHNICAL INFO

VINTAGE: 2012

VARIETAL: 97% Mourvèdre (Alta Mesa Block of the Santa Barbara Highlands Vineyard Clone 4 Mourvèdre and Clone 369 Mourvèdre), 3% Syrah

APPELLATION: Santa Barbara Highlands

VINEYARD: Santa Barbara Highlands, Alta Mesa Block

ALC: 15.3%

PRODUCTION: 6 barrels

OAK: 17% second fill barriques, 83% neutral barriques

TIME IN BARREL: 22 months

FERMENTATION: 100% destemmed fruit was fermented in open top fermentors

AGING POTENTIAL: 6-10 years

RELEASE DATE: April 13th, 2015

SERVING RECOMMENDATION:

Decant for 2+ hours and serve slightly below room temperature

TASTING NOTES

A cedar plank picnic in a deep forgotten wood: cloistered, dense and dark: smoked chocolate cherry, **clove roasted plum**, braised short ribs, fresh **milled lumber**, **bridle leather** and meteorite. The evening draws close, shimmying a precise chill through your heirloom scarf and carrying a newly awakened sense of gaping wonder at the pure bell of starlight: cracked pink **peppercorn**, fall leaves, the spindle of waning fire and the scuttle of wild game through the forest.

OVERVIEW

1. RUSTIC STYLE

bold in fruit, yet rich in earthiness

2. COMPLEX

a multi-faceted, nuanced wine

3. EXTREME ORIGINS

high elevation farming

4. RARE

fewer than 150 cases produced

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