

Sans Liege Wines  
**THE ADVERSARY**



### TECHNICAL INFO

**VINTAGE:** 2014

**VARIETAL:** 100% Mourvèdre (Clone 4 and Clone 369)

**APPELLATION:** Santa Barbara County

**VINEYARD:** Santa Barbara Highlands, Alta Mesa Block

**ALC:** 15.2%

**PRODUCTION:** 7 barrels

**OAK:** 40% second fill barriques, 60% neutral barriques

**TIME IN BARREL:** 22 months in French Oak

**FERMENTATION:** 100% destemmed fruit was fermented in open top fermentors given pumpovers and punchdowns as needed

**AGING POTENTIAL** 6-10 years

**RELEASE DATE:** April 7<sup>th</sup>, 2017

**SERVING RECOMMENDATION:**

Decant for 2+ hours and serve slightly below room temperature

*A hoary bellion stalks the mountain and lays siege from shadowy keeps Fallen pilgrims line the wayside, souls unknown to a heaven asleep Its name is hunger and obstinance, in man's blood it steeps Broken only by cracks of lightning, the darkness around us is deep.*

### 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

In the darkness you inhale **juniper** and wet stone as you rush along the path. Trying to reassure yourself that it's gone, you glance over your shoulder. The cabin comes into view and you are practically running now. A man opens the door as you duck inside taking refuge from the frigid night. A fire crackles and you notice steam rising from a pot of **simmering mole**. The old **abode** is worn and comforting. Notes of **roasted plums, jerky, cherry pie** and the **cedar tobacco boxes** fill the air. Hearing a crack something darts from view through the window. Has it been watching you?