

Sans Liege Wines
CALL TO ARMS



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: 70% Grenache Blanc,
30% Roussanne

APPELLATION: Adelaida District,
Paso Robles

VINEYARD: Alta Colina

ALC: 14.8%

PRODUCTION: 6 barrels

OAK: 47% neutral French oak, 20% new
French oak, 33% stainless steel

TIME IN BARREL: 18 months sur lie

FERMENTATION: 100% barrel fermented
on the lees at cellar temp, Malolactic
conversion arrested on all barrels after
primary fermentation completed

AGING POTENTIAL: 4-6 years

RELEASE DATE: April 7th, 2017

SERVING RECOMMENDATION:

Chill slightly, drink 15 minutes out
of refrigerator

Like a watchman signaling from his post, the Alta Colina Vineyard signals the start of the season from its privileged position above the fog line. From its sun-gilt height, this site's fruit is ripe before all others; couriering the initial glimpse of the coming harvest in all of its glorious unraveling.

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 august sun sets over the hills just as the ferris wheel rises through the thick air to the top of the world. The scent of **honeysuckle** mixes with the freshly **cracked walnuts** you have been snacking on. As you descend groundward you smell **sweet corn with butter, whipping cream, caraway seeds** and **gingersnaps**. You unwrap your **cinnamon toothpick** and place it between your teeth before closing your eyes and taking it all in.