

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2017/2018/2019

FORMAT: 1.5 litre

VARIETAL: 53% Mourvèdre, 23% Petite Sirah, 13% Grenache, 11% Syrah

APPELLATION: Central Coast

VINEYARD: Old Potrero, Santa Barbara Highlands, Avenales Ranch, Alta Colina, Zotovich, Bien Nacido, Laetitia, White Hawk, Derby

ALC: 14.9%

PRODUCTION: 8 barrels made

FERMENTATION: 30% whole cluster on grenache, 25% stem return on syrah, 100% destemmed mourvedre

OAK: 21% New French Barrique, 21% Neutral Hogshead, 33% Neutral French Barrique, 25% Stainless Steel Barrel

AGING POTENTIAL: 6-8 years

RELEASE DATE: October 10th, 2020

SERVING RECOMMENDATION: Decant 2-3 hours, serve slightly above cellar temperature (55-60F).

TASTING NOTES

The morning slips away as you hike through the **evergreen forest**. Scents of **bright raspberry**, **pepper** and **violets** delight you on your journey. Pausing for refreshment you enjoy **pomegranate** seeds with **blood orange** slices by a rippling stream. You carefully sketch your surroundings, blowing the **pencil dust** from your notebook and then continue onward.

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

