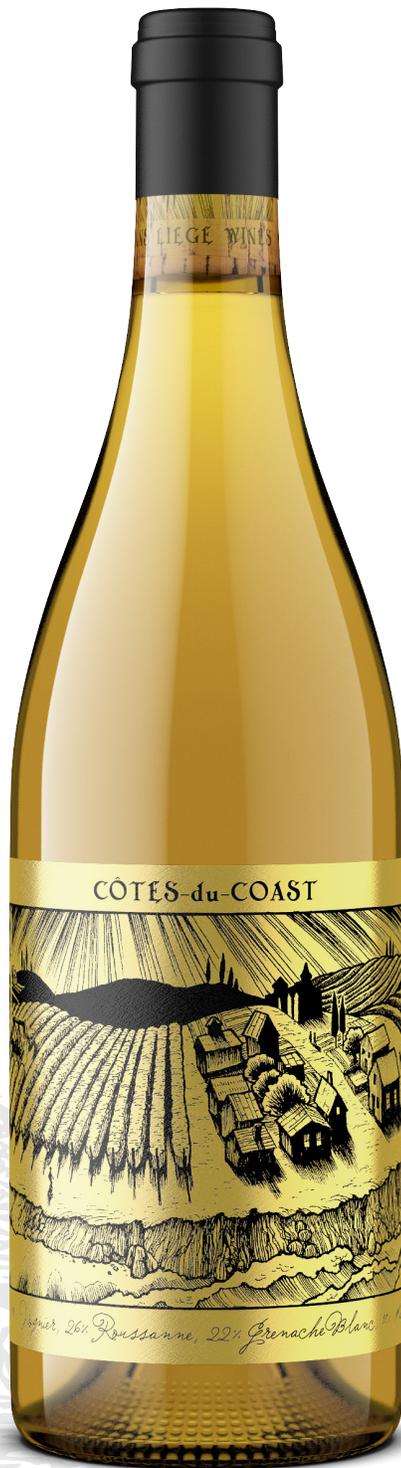


# Sans Liege Wines

## CÔTES-du-COAST



### TECHNICAL INFO

**VINTAGE:** 2019

**VARIETAL:** 42% Viognier,  
17% Roussanne, 17% Marsanne,  
16% Grenache Blanc, 8% Clairette

**APPELLATION:** Central Coast

**VINEYARDS:** Viognier - Bien Nacido,  
White Hawk; Roussanne - Alta Colina,  
Santa Barbara Highlands; Grenache  
Blanc - Alta Colina, Kopack, Last  
Frontier; Marsanne - Bien Nacido;  
Clairette - Melange du Rhone

**ALC:** 13.80%

**OAK:** 9% New Puncheon, 9% Third  
Fill Puncheon 17% Third Fill French  
Barrique, 57% Neutral French Barrique,  
19% Stainless Steel

**PRODUCTION:** 18 barrels

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** August 7, 2020

**SERVING RECOMMENDATION:**

Chill slightly 10-15 minutes in the  
refrigerator, pull the cork and enjoy!

*A treasure holds no value until it has been  
fought for. Aspiring to create a worthy  
homage to something precious and revered,  
I sourced the hillsides to find the vines  
for this Cotes- du-Coast. I take no credit  
for the soul of this wine. Its lineage is  
ancient; its roots, 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

Returning from a stroll in the early **ocean air** you smell the **honeysuckle**  
and **lilac** which delicately climb the front wall of the cottage. **White**  
**strawberries** emerge from their calyxes along the pathway made of  
**river rock** which leads you to the door. You are met with aromas of  
**vanilla bean, melon, lime zest & guava** as you approach and take pause,  
beholden to this wonderful space on the coast.

