

Sans Liege Wines

CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2020

VARIETAL: 45% Viognier, 33% Marsanne, 13% Roussanne, 6% Grenache Blanc, 3% Clairette

APPELLATION: Central Coast

VINEYARDS: Bien Nacido, White Hawk, Alta Colina, Last Frontier, Watch Hill, Kopack

ALC: 13.10%

FERMENTATION: Fermented in 26% new French oak barrels, 54% neutral French oak barrels, 20% Stainless steel drums

PRODUCTION: 750 cases

AGING POTENTIAL: 4-6 years

RELEASE DATE: June 21, 2021

SERVING RECOMMENDATION:

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

TASTING NOTES

The trail to the coast took you past stretches of wild flowering **lemon verbena** and strewn bits of **oyster shell**. Now stepping onto the sand you are greeted by a cool **ocean air** which carries with it notes of **coconut flesh, vanilla bean** and **yellow peach**. You gaze at the water and breathe it all in, admiring the golden sun's reflection in the waves.

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.

