

# Sans Liege Wines

## LES JEUNES



### TECHNICAL INFO

**VINTAGE:** 2022

**VARIETAL:** 90% Mourvèdre, 10% Grenache

**APPELLATION:** SLO Coast

**VINEYARDS:** Old Potrero, Kopack

**ALC:** 11%

**FERMENTATION:** 6 months on the lees in 100% stainless steel

**PRODUCTION:** 150 cases

**AGING POTENTIAL:** 2-3 years

**RELEASE DATE:** April 1, 2023

**SERVING RECOMMENDATION:**

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

*We are compelled by the rush of youth to be the jubilant, the fearless, the ceaseless, the sleepless! We play in the now and regret only that we did not do more with the set-less sun. Fresh and unburdened by doubt, we belong completely to the moment. Our exuberance leaves no question to the quality of tomorrow.*

### 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.

### TASTING NOTES

Clouds drift in the pastel blue sky. **White strawberries** ripen in the sun's brilliance. **Chamomile** blooms, **mint** creeps and **tarragon** grows. **Sea salt** permeates the coastal air. **Lime & nectarine** trees blossom & begin to bear fruit. Springtime has finally arrived.

