

## Sans Liege Wines EN GEDI

## **TECHNICAL INFO**

VINTAGE: 2021

VARIETAL: 100% Grenache

APPELLATION: Central Coast

VINEYARDS: Alta Mesa, Bien Nacido

**ALC:** 15.2%

PRODUCTION: 243 cases

FERMENTATION: 33% whole cluster

ELEVAGE: 21 months in French oak

**FRENCH OAK:** 37% new puncheons, 54% neutral puncheons, 9% neutral barriques

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** October 14th, 2022

**SERVING RECOMMENDATION:** Decant for 1 hour, serve slightly above cellar

temperature (55-60F)

Far above the desert of the Cuyama
Valley lies a lush and verdant Alta
Mesa vineyard, set like the oasis amid
the arid lands. With peculiar grace, the
core vineyard for this En Gedi delivers
incomparably profound Grenache vintage
after vintage. I am indebted to this place
for showing me that the only way to ascend
is by climbing from below.

## **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 early morning light has just crested over the rocky horizon and the air smells of **dusty raspberries** and **bay leaves**. Your **Turkish tea** exudes a billowing steam bringing you to your senses. Next to it sits a plate carved from **sandalwood** laden with slices of **oranges** & **plums**. Sitting back on your soft **leather** cushion you watch the first hot air balloons lift into the pastel Cappadocian sky.





