

# SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



## TECHNICAL INFO

**VINTAGE:** 2019

**VARIETAL:** Mourvèdre

**APPELLATION:** Central Coast

**VINEYARDS:** Alta Colina, Alta Mesa,  
Derby, Santa Barbara Highlands

**ALC:** 14%

**PRODUCTION:** 237 cases

**FERMENTATION:** 100% destemmed fruit

**ELEVAGE:** 20 months

**FRENCH OAK:** 28% new, 64% second fill,  
8% neutral

**AGING POTENTIAL:** 6-8 years

**RELEASE DATE:** October 8, 2021

**SERVING RECOMMENDATION:** Decant  
1 hour, serve slightly above cellar  
temperature (55-60F)

## 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

Daybreak arrives on the plains as you prepare for the arduous journey ahead. Your appaloosa stomps the **dusty earth** with impatience as you secure the **leather saddle** to her back. With the impending snowfall you'll help Pa drive the cattle to winter pasture. Inside he extinguishes a candle made of **fallow** and **anise** and comes out to hand you a parcel of **blackberries**. He places a few stems of **lavender** in his **felt** hat and indicates for you to take the lead.

