

# Sans Liege Wines

## THE OFFERING



### TECHNICAL INFO

**VINTAGE:** 2019

**VARIETAL:** 42% Grenache, 38% Syrah, 20% Mourvèdre

**APPELLATION:** Central Coast

**VINEYARDS:** Grenache: Alta Mesa, Kopack, Alta Colina, Derby, Jesperson, Spanish Springs. Syrah: Slide Hill, White Hawk, Zotovich, Old Potrero, Spanish Springs. Mourvedre: Alta Colina, Derby, Santa Barbara Highlands, Old Potrero

**ALC:** 14.9%

**FERMENTATION:** 30% whole cluster Grenache, 25% stem return Syrah, 100% destemmed Mourvèdre

**ELEVAGE:** 18 months in French oak.

**OAK:** 9% new, 35% second-fill, 56% neutral

**AGING POTENTIAL:** 7-9 years

**SERVING RECOMMENDATION:**

Decant 1+ hours, serve slightly above cellar temperature

### TASTING NOTES

Sitting atop a wool blanket in the midst of the **redwood** forest you sip water with **muddled raspberries** & a sprig of **thyme**. Slivers of daylight shine down through the towering giants which surround you and the fall breeze brushes your face. It carries scents of **sassafras**, **wild strawberry** and **tobacco leaves**. After weeks of feeling stuck you finally begin to sketch, smelling the **graphite** from your pencil as it flicks across the page. The forest is replete with inspiration and offers all that you need.

### ABOUT "THE OFFERING"

*More dream than plan, The Offering began with days spent in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvée from ten hand-picked sites, The Offering opens a window into my mutual respect for time-honored practices and fixation with whatever lies around the bend.*

### 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*



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@SANSLIEGE



INFO@SANSLIEGE.COM