

*Sans Liege Wines*

## SANCHA



### TECHNICAL INFO

**VINTAGE:** 2021

**VARIETAL:** Marsanne

**APPELLATION:** Santa Maria Valley

**VINEYARDS:** Bien Nacido Vineyard

**ALC:** 13.7%

**PRODUCTION:** 197 cases

**FERMENTATION:** 100% barrel fermented  
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**ELEVAGE:** 8 months on the lees

**OAK:** French oak; 27% new puncheon,  
73% neutral barrique

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** October 7th, 2022

**SERVING RECOMMENDATION:** Chill slightly  
(10-15 min in the refrigerator), pull the  
cork & enjoy.

### TASTING NOTES

Wind caresses the tall **dry grass** as you meander along, notebook in hand. Pausing to write the next line you find yourself stymied and resolve instead to sit for a snack near a tiny stream littered with **wet stones**. You unpack **almond shortbread** with **cardamom, mineral water** and the last **peach** of the season while cursing your mental block. Movement ahead catches your eye - flowing hair the color of **lemon curd** and a hand that holds a cluster of **tiny white flowers**. You gasp and grab your pencil, words now flooding onto the page.

### 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*

