

Sans Liege Wines  
**THE TRANSCENDENTALIST**



### TECHNICAL INFO

**VINTAGE:** 2016/17/18/19/20/21

**VARIETAL:** 54% Syrah, 33% Mourvedre, 10% Grenache, 3% Petite Syrah

**APPELLATION:** Central Coast

**VINEYARDS:** Santa Barbara Highlands Vineyard, White Hawk, Derby, Spanish Springs, BNV, Jack Creek, Slide Hill, Zotovich, Old Potrero, Alta Mesa

**ALC:** 14.8%

**FERMENTATION:** 30% Whole Cluster Grenache, 25% Stem Return Syrah, 100% Destemmed Mourvedre

**PRODUCTION:** 230 cases

**AGING POTENTIAL:** 5-7 years

**RELEASE DATE:** April 2, 2022

**SERVING RECOMMENDATION:**

Decant 20 min, serve slightly above cellar temperature (55-60F).

*Coming out from the shadows, we shade our faces and plod forward into the sun.*

*Bound not by the prison of tradition, but rather to the principles of integrity and truth, the Transcendentalist looks beyond the effects of plain reason toward primal impulses and inherent freedom.*

### 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

After waking in the woods near a forest stream, you sit up and remember touching the strange stone before being swept away. Feeling ravenous, you feast on wild **boysenberries** growing nearby. A hand closes on your arm and you freeze. Your captor brings you to .... a castle? Where are you?? Inside you are met with scents of **tobacco**, **black currant**, **menthol** and **blood oranges**. Pushed further now through the kitchens, you spot piles of **white peppercorns**, **thyme** and **dark chocolate** shavings. You are finally released in an empty room wondering what awaits.