

Sans Liege Wines

CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2021

VARIETAL: 45% Viognier, 30% Marsanne, 17% Roussanne, 4% Grenache Blanc, 4% Clairette

APPELLATION: Central Coast

VINEYARDS: Bien Nacido, White Hawk, Alta Colina, Melange Du Rhone, Kopack

ALC: 13.7%

FERMENTATION: Fermented on the lees in 37% new French oak barrels, 63% neutral French oak barrels. Grenache Blanc fermented in 100% Stainless steel drums.

PRODUCTION: 21 barrels

AGING POTENTIAL: 4-6 years

RELEASE DATE: June 21, 2022

SERVING RECOMMENDATION:

Chill slightly 10-15 minutes in the refrigerator, pull the cork and enjoy!

TASTING NOTES

The meadow is surrounded by trees imbued with **nectarines**, **chamomile** growing wildly at their roots. Scents of **lime zest** and **himalayan pink salt** hang in the still air and all is quiet except for birdsong in the distance. You lounge in the serenity and nibble on **honeydew** and cheese with **quince** jam.

A treasure holds no value until it has been fought for. Aspiring to create a worthy homage to something precious and revered, I sourced the hillsides to find the vines for this Cotes- du-Coast. I take no credit for the soul of this wine. Its lineage is ancient; its roots, deep.

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

