

Sans Liege Wines

CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2023

VARIETAL: 36% Viognier, 32% Marsanne, 17% Clairette, 11% Rousanne, 4% Grenache Blanc

APPELLATION: Central Coast

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

ALC: 13%

FERMENTATION: Grenache Blanc fermented in 100% stainless steel with native yeast. All other varieties fermented on the lees in French oak with native yeast.

ELEVAGE: 4 months in second-fill and neutral French Oak.

AGING POTENTIAL: 4-6 years

RELEASE DATE: 5/15/24

SERVING RECOMMENDATION:

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

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

TASTING NOTES

As I wandered along the windswept coast, the scent of the salty sea mingled with the sweet aroma of **ripe peaches** and tangy **finger lime**. I stumbled upon a secluded cove, where **oyster shells** dotted the sandy shore like scattered jewels. The air was alive with the scent of **light florals** & **pineapple** carried on the breeze, while the distant call of seagulls echoed against the cliffs. In this hidden oasis, I found solace amidst the rugged beauty of the coastline, where the **green mango** trees swayed in harmony with the gentle movement of the waves.

