

Sans Liege Wines

CALL TO ARMS



TECHNICAL INFO

VINTAGE: 2023

VARIETAL: 70% Grenache Blanc,
30% Roussanne

APPELLATION: Central Coast

VINEYARD: Kopack, Alta Colina

ALC: 13.4%

PRODUCTION: 140 Cases

FRENCH OAK: 40% new oak puncheon,
18% second-fill oak puncheons,
52% neutral bariques

ELEVAGE: 5 months

AGING POTENTIAL: 4-6 years

RELEASE DATE: October 12, 2024

SERVING RECOMMENDATION:

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

Like a watchman signaling from his post, the Alta Colina Vineyard signals the start of the season from its privileged position above the fog line. From its sun-gilt height, this site's fruit is ripe before all others; couriering the initial glimpse of the coming harvest in all of its glorious unraveling.

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

The chill of autumn air greets you as you step outside, fall leaves swirling in the soft golden light of early morning. You begin the task of raking leaves in the crisp air, while hints of **vanilla** and **honeysuckle** drift from the nearby garden. Bright notes of **lemon** and **apricot** dance on the breeze, accompanied by the warming aroma of **clove**, **nutmeg** and **ginger**, like the promise of a cozy fireside after the work is done. You pause, savoring the moment as the sun breaks through, casting a glow over the day ahead. The world feels fresh and alive, calling you to take on whatever comes next.