

Sans Liege Wines
THE PROPHETESS



TECHNICAL INFO

VINTAGE: 2021/2022

VARIETAL: 80% Syrah, 20% Mourvèdre

APPELLATION: Central Coast

VINEYARDS: Spanish Springs, Bien Nacido, Alta Mesa, Old Potrero

ALC: 14.4%

PRODUCTION: 197 cases

FERMENTATION: 30% stem return Syrah, 100% destemmed Mourvedre

ELEVAGE: 32 months

FRENCH OAK: 28% new hogshead barrels, 56% second-fill hogshead barrels, 16% neutral barriques

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 12, 2024

SERVING RECOMMENDATION: Decant 2+ hours, serve slightly above cellar temperature (55-60F)

TASTING NOTES

As twilight deepens along the rugged coastline, the air is charged with a sense of anticipation and whispers of the oceanic future. The Prophetess stands at the edge where the sand meets the relentless surf, her silhouette blurred against the seashore haze. Her eyes, mirroring the dark hue of **huckleberries**, scan the horizon as if reading a script written in the waves. The soft, **dark fruits** mingle with the briny scent of the ocean and a zest of **white peppercorn**, converging like the melding of tides, a testament to her dual vision of the present entwined with the unseen future.

She is a proclaimer of truth and friend to the wise; a recounter of what has been and harbinger of what's to come. My bellwether, my fearful navigator, The Prophetess balances on the raging waves of time with an outstretched arm and a kind whisper that slices the darkness of the unknown.

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

