

vintage
2022

varietal
SPARKLING
CLAIRETTE

appellation
CENTRAL COAST

vineyards
MELANGE DU RHONE
WATCH HILL

production
229 CASES

dosage
6 g/l
(GRAMS/LITER)

fermentation
100% STAINLESS
STEEL NATIVE
FERMENTATION

élevage
13 MONTH CUVÉE

aging en tirage
22 MONTHS

alcohol content
12.7% BY VOLUME

tasting notes
PINEAPPLE,
GRAPEFRUIT, LEMON
ZEST, HAY, PEAR,
FRESHLY BAKED
DINNER ROLLS.


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


MMXXII




SANS LIEGE

SANS

 Sans Liege Wines

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