

Sans Liege Wines
THE OFFERING



TECHNICAL INFO

VINTAGE: 2020

VARIETAL: 44% Grenache, 36% Syrah,
20% Mourvèdre

APPELLATION: Central Coast

VINEYARDS: Grenache: Alta Mesa, Old Portero, Derby, Slide Hill, Kopack, Jesperson, Kimsey. Syrah: Old Potrero, White Hawk, Slide Hill, Evenson, Spanish Springs. Mourvedre: Alta Mesa, Alta Colina.

ALC: 14.9%

FERMENTATION: 30% whole cluster Grenache, 25% stem return Syrah, 100% destemmed Mourvèdre

ELEVAGE: 21 months in French oak.

OAK: 29% new, 30% second-fill, 41% neutral

AGING POTENTIAL: 7-9 years

SERVING RECOMMENDATION:
Decant 1+ hours, serve slightly above cellar temperature (60°F)

TASTING NOTES

Within the refuge of the cottage a fire dances in the wood burning stove while outside a coastal storm rages. The windows show you **red woods** and **sassafras** trees being assailed by rain. You pick up your book to settle in for the afternoon and take in a long breath. Scents of **dark cherry**, **chocolate shavings**, and **baking spices** linger in the air from the morning's baking project and they meld with the more savory aromas of **herbs de provence** & **white pepper** from the kitchen. As you exhale you happily ease into quietude.

ABOUT "THE OFFERING"

More dream than plan, The Offering began with days spent in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvée from ten hand-picked sites, The Offering opens a window into my mutual respect for time-honored practices and fixation with whatever lies around the bend.

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



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