Sans Liege Wines

THE OFFERING



TECHNICAL INFO

VINTAGE: 2023

VARIETAL: 47% Grenache, 38% Syrah, 15% Mourvèdre

APPELLATION: Central Coast

VINEYARDS: Grenache: Alta Mesa, Old Potrero, Derby, Spanish Springs. Syrah: Old Potrero, White Hawk, Wolff. Mourvedre: Alta Mesa, Old Potrero.

ALC: 15.2%

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

ELEVAGE: 23 months in French oak.

OAK: 4% new, 21% second-fill, 75% neutral

AGING POTENTIAL: 7-9 years

SERVING RECOMMENDATION:
Decant for 30 minutes and serve slightly above cellar temperature (60˚F)

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 eight 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

TASTING NOTES

As dusk settles, the gathering draws close at the edge of the **redwoods**. Their towering trunks framing the space like quiet sentinels. Bowls of **strawberries** and **blood oranges** are set out, their brightness cutting through the cool evening air. **Thyme** is crushed between fingers while **cinnamon** lingers from a pot simmering nearby, subtle and composed. Glasses are raised to mark the moment, the conversation softening as the day gives way to nihgt. What remains is a shared moment, given freely at the close of the day.

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