Sans Liege Wines

CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2024

VARIETAL: 42% Viognier, 18% Marsanne, 18% Clairette, 12% Rousanne, 10% Grenache Blanc

APPELLATION: Central Coast

VINEYARDS: White Hawk, Bien Nacido, La Presa, Last Frontier, Edna Ranch, Melange Du Rhone

ALC: 13.2%

FERMENTATION: Grenache Blanc fermented in 100% stainless steel with native yeast. All other varieties fermented on the lees in French oak with native yeast.

ELEVAGE: 5 months in 7% new, 17% second-fill and 76% neutral French Oak.

AGING POTENTIAL: 4-6 years

RELEASE DATE: 5/23/25

SERVING RECOMMENDATION:
Chill slightly 10-15 minutes in the refrigerator, pull the cork and enjoy!

A treasure holds no value until it has been fought for. Aspiring to create a worthy homage to something precious and revered, I sourced the hillsides to find the vines for this Cotes- du-Coast. I take no credit for the soul of this wine. Its lineage is ancient; its roots, deep.

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 morning fog clung low to the cliffs, fine as gauze, trailing cool tendrils over my skin as I made my way down the narrow path. **Crushed shells** crunched softly beneath my feet, their pale fragments catching flashes of light between the rocks. The breeze carried the lift of **lime blossom** and **sea grass**, mingling with the brightness of **citrus zest** and the delicate weight of **quince** and **peach**. I paused at the water's edge, where the air felt both sharp and soft, filled with **salt**, **stone**, and something just out of reach. The waves moved like breath, steady and unhurried, and I let them guide me forward.

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