



SANS LIEGE OFFERING GSM

£34.00

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Sans Liege is a hugely exciting project from the fashionable Californian region of Paso Robles, a region which is ushering in a wave of talented winemakers crafting characterful wines from the warm rolling hills, tempered by the sea breezes flowing through the Templeton Gap. The last decade has seen an explosion of new wineries and vineyards, making this perhaps the most dynamic wine region in the whole USA. Winemaker Curt Schalchlin focuses on Rhone varietals having been inspired by a trip to the region,

sourcing grapes grown in high quality vineyards selected for their potential, from Paso Robles down to Solvang. The winery is in Tin City, a buzzing group of around 30 small-production wineries, craft breweries, distilleries and artisan food makers clustered together in a small industrial estate just outside the charming, laidback town of Paso Robles itself- these are truly US garagiste wines, in eyecatching packaging and a great example of the new wave of small US winemakers making an impact.

Curt makes two ranges: "Groundwork" which are single varietals in a lighter, lower intervention vin de soif style, and "Sans Liege", which are richer without being heavy, sometimes blends, and simply the very best wines he can make.

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The fruit is from a range of

special vineyards running down the coast: Grenache: Alta Mesa, Old Portrero, Derby, Slide Hill, Kopack, Jesperson, Kimsey. Syrah: Old Potrero, White Hawk, Slide Hill, Evenson, Spanish Springs. Mourvedre: Alta Mesa, Alta Colina. The blend is 44% Grenache, 36% Syrah (both including around 30% stems) 20% destemmed Mourvedre. 21 months in French Oak: 29% New, 30% Second-Fill, 41% Neutral.

Rich and deep with scents of dark cherry, chocolate shavings and baking spices with the more savoury aromas of herbs de provence & white pepper. A dense, hedonistic red, which is Curt's tribute to Chateauneuf du Pape

