

Sans Liège

“The Offering” Rhône-Style Red, 2016



ABOUT THE WINE

After Curt Schalchlin graduated college in San Luis Obispo, California, he started making wine as a hobby. After just a few years, Curt decided to make wine full time and aimed to create a red that could measure up to the coveted wines of France's Châteauneuf-du-Pape. No one in the Central Coast had blazed such a trail, so he chose the name Sans Liège (“without a leader”). Today, a decade on, the name is ironic: Anyone looking to make classically styled wines follows Curt's lead.

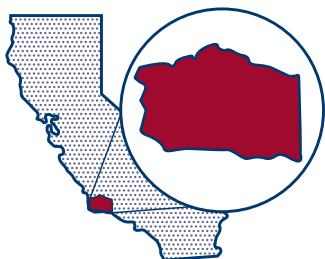


DID YOU KNOW?

The rockier the soil and drier the climate, the better Grenache vines grow. In Châteauneuf-du-Pape, many Grenache vineyards have century-old vines still growing grapes every year.

ABOUT THE REGION

Sunny Santa Barbara County is just a short drive north from Los Angeles, but breezes and fog rolling in from the Pacific make the region cooler than Sonoma, which is north of San Francisco. The Grenache and Mourvèdre come from a vineyard 3,200 feet in elevation (bright sunshine, cool air), while the Syrah is from Whitehawk, a vineyard renowned for its spicy, peppery Syrah grapes.



Santa Barbara County, California

AT A GLANCE

Variety: 50% Grenache, 30% Syrah, 20% Mourvèdre

Vintage: 2016

Vineyard: Various

Oak: French oak (18 months)

Alcohol: 14.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/234

TASTING NOTES

Sans Liège "The Offering" Red is about as close as a California wine can get to the legendary red wines of France's Châteauneuf-du-Pape: powerful, primary fruit flavors with interwoven savory and spice notes for complexity and balance.

1) Look at the Color



Purple garnet

2) Swirl & Smell



Raspberry preserve



Oolong tea



Cinnamon



Anise

3) Taste & Savor



TASTING TIP

Sniff and taste for the wine's tannic texture and spice flavors. Curt fermented some of the Grenache and Syrah grapes with their stems to achieve these effects.

4) Pair and enjoy!



Bold &
Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove and cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet