

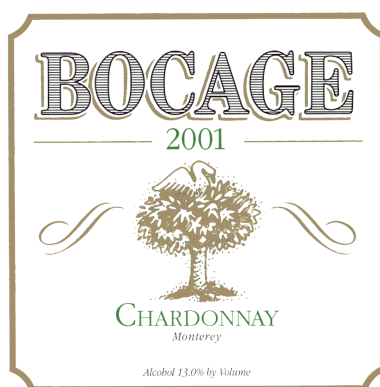


SAN SABA VINEYARD

BOCAGE

2001 Chardonnay

ESTATE GROWN



WINEMAKER NOTES

The 2001 Bocage Chardonnay is our first vintage of this wonderful wine. This unoaked Chardonnay was 100% cold fermented to capture the natural fruit flavors of the grape. The wine was then held on the lees for 6 month to add richness and complexity.

Visually, the color is straw gold with brilliant clarity. The aromas are of apples, pineapple and citrus. Pear, pineapple, and citrus dominate on the palate. This is a well balanced wine with good acidity and a long, clean finish.

Bocage Chardonnay is the perfect accompaniment to Monterey sand dabs and other light fish, grilled chicken or your favorite book on a warm summer evening.

WINE ANALYSIS AND DATA

Alcohol: 13.5

PH: 3.52

Brix: 24.3

Case Production: 2,000

TA: .6g./100ml

Harvest Date: October 1, 2001