



SAN SABA VINEYARDS **Cabernet Sauvignon, 2002**

Tasting Notes:

A softer Cabernet is typical for San Saba and this year is no different. The nose is filled with plum, blackberry, cherry, anise and vanilla aromas. On the palate, the fruit elements sit on top of a nice acid backbone and are enhanced with nuances of black pepper, nutmeg and butterscotch. A medium length finish follows with smooth tannins and nice hint of vanilla. This wine is ready to enjoy now and for the next 4 years. Enjoy with red meats, especially ones with herb rubs or spice crusts.

Vintage:

2002

Appellation:

Monterey

Blend:

100% Cabernet Sauvignon

Maturation Data:

20 months in French oak barrels

Alcohol:

13.8%

R.S.

.1%

Case Production:

198 cases

Release Date:

November 15, 2004

2002 Vintage

Winter was cold so bud break was not until early April. All in all, it was an even year with a long, cool growing season. The year started out a little drier than usual but the Spring rains came. The vineyard did not get any rain between May and November so clusters were small with good skin to juice ratio. Grapes were harvested in late October with excellent sugar levels and ripe flavors.

Production Notes

The vines had cluster thinning at veraison and once again before harvest to ensure even ripeness. Clusters were hand harvested during the early morning to retain flavor. Following destemming, grapes were fermented on their skins for two weeks to enhance varietal character. After fermentation, this cabernet was aged in small French oak barrels for 20 months.