



SAN SABA VINEYARDS **Chardonnay, 2003**

Tasting Notes:

San Saba Chardonnay has nice tropical (mango & pineapple) and lime citrus notes that are balanced by cinnamon, vanilla and toasty oak aromas. The slight minerality is typical of the region and adds to its complexity. A luscious mouthfeel is followed by a lengthy finish.

Vintage:	2003
Appellation:	Monterey
Blend:	100% Chardonnay
Maturation Data:	8 months in a mix of Bordeaux and Burgundy oak
Alcohol:	14.2%
R.S.	.1%
Case Production:	159 cases
Release Date:	January 2005

2003 Vintage

Winter was very cold; the vineyard even had a rare snowfall. Spring had steady, cool temperatures and good rain. Bud break was late, in April, due to the cold winter. Temperatures spiked to unusually high levels in June and July but cooled off again August through November, giving the grapes time to develop good phenolics. Overall, the year was one of ripeness and quality.

Production Notes

Harvest began in mid-October. Grapes were hand harvested early in the morning to retain freshness. Fermentation in stainless steel was followed by eight months of lots placed in a combination of Bordeaux and Burgundy small oak barrels.