



SAN SABA VINEYARD

BOCAGE

2000 MERLOT
ESTATE GROWN



WINEMAKER NOTES

The 2000 Bocage Merlot has a deep ruby color. The aromas are of ripe plums, maraschino cherry, and blackberries with a touch of spice and earthiness.

The grapes for this Merlot are 100% estate grown in our Monterey County vineyard. The spice character is more pronounced in the mouth and is followed by red and black plum with undertones of smoke. A soft, light texture dominates the body. The tannins are well integrated and easy on the palate. To achieve the proper balance of oak, half of this vintage spent 16 months in small French oak barrels and the balance was left in stainless steel to retain its fresh fruit elements.

2000 Bocage Merlot is a great compliment to grilled pork tenderloin with Southwestern or Asian seasoning. It is also delicious with blue cheese and barbequed pork.

WINE ANALYSIS AND DATA

Alcohol: 13.0%
pH: 3.58
Brix: 23.7°

Case Production: 3000 cases
T/A: 0.58g/100ml