

SAN SABA VINEYARDS

2004 Bocage Merlot



About San Saba

Located at the foot of the Santa Lucia Highlands in Monterey's historic Salinas Valley, San Saba produces limited quantities of fine Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon from our cool climate, 70-acre estate. Our San Saba label - we also produce wines under the Bocage label - features grapes from the best blocks on our property. Hand harvested, hand sorted, gently pressed and aged in the finest oak barrels, these wines are noteworthy for their structure, purity and intensity. San Saba was founded by Mark and Barbara Lemmon in 1975.

Vintage

A warm winter and spring resulted in early bud break. Temperatures stayed warm and by mid-May, degree days were 10% ahead of normal. There was a heat spike late August during which many area vineyards picked. We kept the clusters on the vine to develop further and temperatures cooperated, cooling off for the last month. Even with this extra time, harvest was September 28, two weeks earlier than normal.

Winemaking

Each section of our vineyard was carefully followed for changes in flavor and ripeness to ensure that we only picked fruit at its best. We brought the hand picked and sorted fruit to the winery early in the morning and destemmed directly to tank with 50% whole berries. The must was pumped over once a day until indigenous yeast began fermenting and then commercial yeast was added to the tanks. After inoculation, aerative pump-overs were done twice a day until dryness and then the must was drained and gently pressed. After the first racking, the wine was aged with a combination of new and used French and American oak.

Tasting Notes

A pleasurable wine to drink, this fruit forward Merlot exhibits bright cherry, blackberry and black pepper aromas. New French and American oak add vanilla, spice, dill and coffee. The medium-fine, silky tannins compliment the fruit in the mouth along with spicy cocoa oak flavors.

Technical Information

Vintage:	2004
Appellation:	Monterey
Composition:	95% Merlot, 5% Malbec
Oak:	combination of new and 2 year French and American oak
Alcohol:	14.3%
pH:	3.76
TA:	0.52 g/100ml
Case Production:	1900
Release Date:	September 2006