

SAN SABA VINEYARDS

2004 Cabernet Sauvignon



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 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

Grown on vines planted in 1975, when the vineyard was first established, this cabernet is always harvested last, for maximum possible ripeness. Harvesting was done by blocks that were kept separate throughout production until the final blending. Aging took place in a combination of American, French, and Hungarian oak barrels for 18 months.

Tasting Notes

The nose is plum, black cherry and blackberry that make this Cabernet a pleasure. The mouth is smooth with some bright notes of fresh fruit and the added complexity of dried leaf and mineral. The dried leaf character comes directly from the fantastic terrior of our vineyard. A hint of oak and vanilla also compliment the fruit and make the finish complete.

Technical Information

Vintage:	2004
Appellation:	Monterey
Composition:	84% Cabernet Sauvignon, 6% Malbec, 10% Merlot
Oak:	18 months in 60% new oak
Alcohol:	14.4%
pH:	3.78
TA:	0.60
Case Production:	168
Release Date:	August 2006