

# **SAN SABA VINEYARDS**

## **2005 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**

One of the wettest winters was followed by a near perfect growing season. Temperatures were moderate throughout the entire spring and summer. A long, temperate fall with no rain allowed us to let clusters hang and develop to full ripeness. Harvest 2005 will be remembered for great yields and excellent quality. The two don't often happen in the same year.

### **Winemaking**

Select vines are managed during the growing season for lowered yields and extensive leaf pulling. Clusters are hand picked, sorted, and whole berry pressed before being fermented in small lots. Aged for 18 months in an assortment of French, American, and Hungarian barrels before racking, settling, and bottling.

### **Tasting Notes**

Aromas of dark fruit wrapped with caramel and smoke lead to a wine with a luscious, dense texture. Black cherry and plum flavors fill the mouth, along with hints of black pepper, coffee, cocoa, and menthol. Wonderfully even across the palate, this merlot finishes with vanilla and lingering notes of toasted oak.

### **Technical Information**

<b>Vintage:</b>	2005
<b>Appellation:</b>	Monterey
<b>Composition:</b>	99% estate grown merlot; 1% Petit Verdot
<b>Oak:</b>	75% new and 25% neutral oak barrels with a mixture of French, American and a few Hungarian
<b>Alcohol:</b>	14.5%
<b>pH:</b>	3.45
<b>TA:</b>	5.8 g/L
<b>Case Production:</b>	700 cases