

SAN SABA VINEYARDS

2006 Chardonnay



This wine, all Mt. Eden clone, is virtually perfect in the oak and buttery style of Chardonnay.

Roger Dial, 4/1/2008

BEST OF CLASS/GOLD MEDAL: Los Angeles International Wine Competition

GOLD MEDALS: SF Chronicle, Grand Harvest Awards, Houston Int'l, Jerry Mead's NWIWC, Wine Critic's Challenge

Vintage

The 2006 growing season was one for the record books. Spring started with the most consecutive rainy days ever noted and growth was about a month behind until the Summer heat started and we had record high days with little cooling in the evening. The extended heat wave brought growth up to a normal schedule but Fall was so cool that the flavors took forever to develop and Harvest was the latest it has ever been; this chardonnay was harvested mid-November.

Winemaking

Of the three chardonnay clones grown in the vineyard, only Mt. Eden is chosen for this wine. Hand picked and hand sorted in mid-October, the grapes are whole cluster pressed before going into French oak barrels for fermentation. Barrel lots were inoculated with either Montrachet yeast or allowed to ferment naturally with indigenous yeast. After primary fermentation, the barrels were also put through malolactic fermentation and aged, sur lie, for 11 months.

Tasting Notes

Butterscotch and citrus meet in the nose for an aromas that's both fresh and luscious. Cinnamon and nutmeg spices intermingle with tropical fruit and oak to fill the mouth with flavor. There is a wonderful balance between acidity and a silky viscosity that adds to the complexity of this barrel fermented chardonnay.

Technical Information

Vintage:	2006
Appellation:	Monterey
Composition:	100% Mt. Eden chardonnay
Oak:	80% new French oak, a variety of coopers
Alcohol:	14.3%
pH:	3.44
TA:	7.8 g/L
Case Production:	800 cases

