

SAN SABA VINEYARDS

2006 Pinot Noir



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, and Merlot 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

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. Then there were 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, lasting unto mid-November.

Winemaking

The second release of San Saba Pinot Noir includes all four producing clones in our vineyard (115, 667, 777, and Pommard 4). Each lot was fermented separately in small bins and treated gently, caps were pushed down by hand. Closely monitored and minimally handled, finished batches were placed in an assortment of new and neutral French oak barrels for 9 months before final blending.

Tasting Notes

Richer and more complex than our first release, this wine still maintains a stylistic appeal that is classic French in its delicate balance of weight and flavor. The bouquet has dark chocolate covered cherries with touches of spice and cedar. Violets in the nose and mouth also contribute interest. Flavors of cherry fruit and a little meatiness make this wine intriguing. There's a vibrancy that adds energy and brightness within the framework of a smooth texture.

Technical Information

Vintage:	2006
Appellation:	Monterey
Composition:	100% Pinot Noir
Oak:	50% new French oak; 50% neutral barrels - 9 months
Alcohol:	14%
pH:	3.65
TA:	0.70
Case Production:	600
Release Date:	January 2008