



**SAN SABA VINEYARD**  
1999 CABERNET SAUVIGNON  
ESTATE GROWN



**WINEMAKER NOTES**

The 1999 San Saba Cabernet Sauvignon is an elegant concentrated wine. Cassis and chocolate are interspersed with hints of raspberry, anise, and dried tea leaves. There is an interesting dusty, mineral element from the terroir.

Different lots of this Cabernet were allowed to sit on their skins for 15 to 30 days in a process called *extended maceration*, softening the tannins and producing a highly extracted wine. A small amount of estate Merlot was added to yield a rich wine with a velvety mouth feel. It was then aged for 24 months in small French oak barrels. On the palate, Bing cherry and ripe plum flavors dominate. These are layered with chocolate, anise, clove, black tea, and mineral elements from the terroir.

This wine has well managed tannins to complement a variety of dishes, especially prime rib, hearty pastas or your favorite cut of meat off the grill. Make sure to leave enough in your glass to savor with a bittersweet chocolate dessert. Bon Appetit!

**WINE ANALYSIS AND DATA**

Alcohol: 13.7%  
pH: 3.58  
Brix: 23.6°

Case Production: 1000 cases  
Harvest Date: 10/19/99  
T/A: 0.61g/100ml