



SAN SABA VINEYARDS

BOCAGE

Unoaked Chardonnay, 2003

Tasting Notes:

Fermented and aged in stainless steel tanks, this wine is meant to be fruity and crisp; something to enjoy by itself or with simple foods. The nose is clean and reminiscent of lemon citrus, tropical fruits, and red apples. It is followed by a full, viscous mouthfeel balanced with a touch of acidity. Pure fruit notes follow in the taste and finish. This shows the finesse and elegance of Chardonnay when it is untouched by oak.

Vintage:

2003

Appellation:

Monterey

Blend:

100% Chardonnay

Maturation Data:

6 months in stainless steel, sur lie

Alcohol:

14.1%

Case Production:

750 cases

Release Date:

August 2, 2004

2003 Vintage

Winter was warmer than normal resulting in a early bud break. Then temperatures cooled off sharply in April which slowed down vine growth but we did not have the cold problems experienced further south or in Napa-Sonoma. Fruit set was close to normal. July and August were very hot but luckily, temperatures moderated in September and the long, dry Fall allowed for better than usual ripeness and a later than usual harvest. Chardonnay was harvested in mid-October.

Production Notes

Even with extensive cluster thinning, the crop yield was higher than normal but quality was also excellent. Harvest began in mid-October. Grapes were hand harvested early in the morning to retain freshness. Fermentation in stainless steel was followed by six months sur lie aging, also in stainless steel tanks.