



SAN SABA VINEYARDS BOCAGE Unoaked Chardonnay, 2004

Tasting Notes:

Fermented and aged in stainless steel tanks, this wine is meant to be fruity and crisp. The nose has lemon-lime citrus and tropical fruits like pineapple and coconut. It is followed by a full, viscous mouthfeel balanced with a touch of acidity. Pure fruit shines through with a floral note in the finish.

Vintage:

2004

Appellation:

Monterey

Blend:

98% Chardonnay, 2% Muscat

Maturation Data:

6 months in stainless steel, sur lie

Alcohol:

13.9%

R.S.

.3%

Case Production:

1000 cases

Release Date:

June 1, 2005

2004 Vintage

A warm winter and spring resulted in early bud break. Temperatures stayed warm and by mid-May, degree days were 10% ahead of normal. There was a heat spike late August during which many vineyards picked. We kept the clusters on the vine to develop further and temperatures cooperated, cooling off for the last month. Even with this extra time, harvest was September 28, two weeks earlier than normal.

Production Notes

Our new viticultural program lowered crop yield to less than 2 tons per acre. Harvest began the end of September. 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. A small amount of Muscat was blended to add floral notes that compliment the fruit in the wine.