



SAN SABA VINEYARDS **BOCAGE MERLOT, 2002**

Tasting Notes:	Fruit forward and luscious, this Merlot has scents of cherry and blueberry framed with hints of vanilla and butter. The smooth, velvety tannins in the mouth match beautifully with a wide range of foods, from the finest cuts of beef to barbeque and pizza. This is a truly versatile and user friendly wine.
Vintage:	2002
Appellation:	Monterey
Blend:	85% Merlot, 15% Syrah
Maturation Data:	16 months in French oak barrels
Alcohol:	13.5%
R.S.	.1%
Case Production:	1,480 cases
Release Date:	July 26, 2004

2002 Vintage Winter was cold so bud break was not until early April. All in all, it was an even year with a long, cool growing season. The year started out a little drier than usual but the Spring rains came. The vineyard did not get any rain between May and November so clusters were small with good skin to juice ratio. Grapes were harvested in late October with excellent sugar levels and ripe flavors.

Production Notes The merlot vines had cluster thinning at veraison and twice again before harvest to ensure even ripeness. Grapes were gently destemmed and tank fermented as whole berries to ensure maximum flavor extraction. Aging took place over 16 months in two and three year seasoned small French oak barrels.