



SAN SABA VINEYARDS **BOCAGE MERLOT, 2003**

Tasting Notes:

Vibrant! Juicy plum and black cherry with a round, luscious mouth that lets the fruit shine. Barrel aging shows in the nose and mouth with mild vanilla overtones, hints of nutmeg, clove, black pepper, and oak. Displays more complexity as it opens but juicy fruit is what this wine is really all about.

Vintage:	2003
Appellation:	Monterey
Blend:	94.5% merlot, 2.5% malbec, 3% cabernet franc
Maturation Data:	18 months in French, Hungarian, and American oak barrels
Alcohol:	14.3%
R.S.	.1%
Case Production:	1,216 cases
Release Date:	1, 2006

2003 Vintage

Winter was very cold; the vineyard even had a rare snowfall. Spring had steady, cool temperatures and good rain. Bud break was late, in April, due to the cold winter. Temperatures spiked to unusually high levels in June and July but cooled off again August through November, giving the grapes time to develop good phenolics. Overall, the year was one of ripeness and quality.

Winemakers

Jeff Ritchey, Sabine Rodems

Production Notes

Clusters were hand selected for maturity and whole berry pressed. After fermentation, the fruit concentration of the base wine was high so for balance, 60% went into new oak barrels and the remainder in neutral oak. A variety of French, American, and Hungarian oak was used. During tasting trials at blending, the Hungarian oak was the outstanding favorite for its spicy characteristics.