



SAN SABA VINEYARDS **BOCAGE** **Unoaked Chardonnay, 2005**

Tasting Notes:

Fermented and aged in stainless steel tanks, this wine is meant to be fruity and crisp; as enjoyable by itself as it is with food. The nose is clean and reminiscent of lemon, citrus, and tropical fruit. It is followed by a mouthful of fruit with a touch of acidity. This shows the full flavor of Monterey chardonnay when it is untouched by oak.

Appellation:

Monterey

Blend:

three clones of chardonnay: Wente, Clone 4, and Mt. Eden

Maturation Data:

4 months in stainless steel, sur lie

Alcohol:

13.5%

R.S.

0.2%

Case Production:

3,000 cases

Release Date:

March 15, 2006

2005 Vintage

One of the wettest Winters was followed by a near perfect growing season. Temperatures were moderate throughout the entire Spring and Summer. A long, temperate Fall with no rain allowed us to let the clusters hang and develop to full ripeness. Harvest 2005 will be remembered for great yields and excellent quality. The two don't often happen in the same year. Grapes for this Chardonnay were harvested in late October. Even with extensive cluster thinning, the crop yield was higher than normal but quality was also excellent. Rain stayed away so we had the luxury of time to keep grapes on the vine longer than usual to develop additional flavor.

Production Notes

Grapes were hand harvested and whole cluster pressed. Fermentation in stainless steel was followed by four months sur lie aging.