

# SAN SABA VINEYARDS

## 2007 BOCAGE Unoaked Chardonnay

### About San Saba

Located at the foot of the Santa Lucia Highlands in Monterey's historic Salinas Valley, San Saba produces limited quantities of fine Sauvignon Blanc, Chardonnay, Pinot Noir, and Merlot from our cool climate, 70-acre estate. Our San Saba label - we also produce wines under the Bocage pressed and aged in the finest oak barrels, these wines are noteworthy for their structure, purity and intensity. Bocage wines use all estate grown grapes and are styled to focus on the fruit of the grape. San Saba Vineyards was founded by Texans, Mark and Barbara Lemmon in 1975.

### Vintage

Despite low rainfall, the 2007 growing year produced ripe and flavorful fruit. Though the lack of rainfall resulted in smaller-than-normal berries, it also gave us naturally low yields. The small berries allowed more skin-to-juice contact during fermentation which inevitably led to more intensely flavored wine. A cool fall coupled with dry conditions shut our vines down earlier than usual, allowing us to complete harvest by mid-October.

### Winemaking

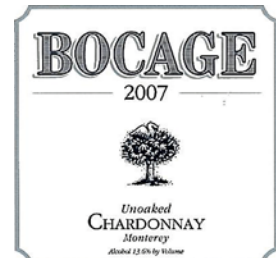
Grapes were hand harvested and whole cluster pressed. Fermentation in stainless steel was followed by four months sur lie aging. This wine is minimally handled to preserve the harvest ready flavor of the chardonnay grape.

### Tasting Notes

Lemon-Lime with the richness of banana peel draws you in to other tropical overtones of passionfruit and lychee. The addition of the crème-brulee nose with the bright acidity in the mouth makes this wine more complex than any we have made in the past. It is what unoaked Chardonnay is all about.

### Technical Information

<b>Vintage:</b>	2007
<b>Appellation:</b>	Monterey
<b>Composition:</b>	100% estate grown Chardonnay
<b>Oak:</b>	no oak; 4 months in stainless, sur lie
<b>Alcohol:</b>	13.6%
<b>Case Production:</b>	3,000



This label has been modified to look like the first Bocage label from 1985 to pay homage to the wine's 23 year history.