



SAN SABA VINEYARDS

BOCAGE

Sauvignon Blanc, 2005

Tasting Notes: Fermented and aged exclusively in stainless steel tanks, this wine is light and fresh with a clean, crisp finish. Beginning with a grassy, grapefruit bouquet, the wine dances with a light sweetness on the tongue and follows through with the same light, crisp tones to its finish. Wonderful by itself as a sipping wine or paired with light foods.

Appellation: Monterey

Blend: 100% vineyard grown Musque clone Sauvignon Blanc

Maturation Data: 8 months in stainless steel, sur lie

Alcohol: 14%

R.S. 0.2%

Case Production: 300 cases

Release Date: December 1, 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.

Production Notes Grapes were hand harvested and whole cluster pressed. Fermentation in stainless steel was followed by eight months sur lie aging. A percentage of this wine was used in the San Saba Sauvignon Blanc blend and the rest fit the focus of Bocage wines so was used in this Tasting Room only bottling.