



SAN SABA VINEYARDS

Cabernet Sauvignon, 2003

Tasting Notes:

A heavier, rich cabernet than previous San Saba Cabernet Sauvignons. Aromas of raspberry, coffee, and chocolate lead to a wine that is rich with earthy mineral and ash elements. These are balanced by plum and black cherry fruit accented with vanilla and a hint of mint. In sum, an interesting, medium bodied wine with layers of flavors that make this cabernet a delight to enjoy.

Vintage:	2003
Appellation:	Monterey
Blend:	88% Cabernet Sauvignon, 2% Malbec, 2% Petite Syrah, 8% Merlot
Maturation Data:	18 months in new French and American oak barrels
Alcohol:	14.3%
R.S.	.1%
Case Production:	200 cases
Release Date:	January 1, 2006

2002 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.

Production Notes

This vintage is the result of severe cluster pruning to concentrate flavors in the harvested clusters. Fermented in small lots, each lot was aged separately in small oak barrels. Out of 12 barrels designated for this wine only two were selected: one French and one American. The synergy of these two oaks shows in this cabernet.