



SAN SABA VINEYARDS

MERLOT, 2002

Tasting Notes:

Given the warm mornings, breezy afternoons, and cool evenings of the Salinas valley, this Merlot has developed aromas of dark cherry fruit, spice, tobacco, and smoke. Cabernet Sauvignon was blended with the Merlot to add medium-bodied tannins that balance throughout the mouth and give it depth and complexity. Its intensity and structure will allow it to age gracefully for years to come.

Vintage:	2002
Appellation:	Monterey
Blend:	77% Merlot, 15% Cabernet Sauvignon, 8% Syrah
Maturation Data:	16 months in French oak barrels
Alcohol:	13.5%
R.S.	.1%
Case Production:	194 cases
Release Date:	July 26, 2004

2002 Vintage

Winter was cold so bud break was not until early April. All in all, it was an even year with a long, cool growing season. The year started out a little drier than usual but the Spring rains came. The vineyard did not get any rain between May and November so clusters were small with good skin to juice ratio. Grapes were harvested in late October with excellent sugar levels and ripe flavors.

Production Notes

The merlot vines had cluster thinning at veraison and twice again before harvest to ensure even ripeness. Grape clusters had an extended maceration period of one week to enhance varietal character. After fermentation, this merlot was aged in 50% new oak, French barrels for 16 months. Careful barrel selection and blending were focused on accentuating the best of the vineyard characteristics.