

SAN SABA VINEYARDS

2007 Sauvignon Blanc



JERRY MEAD'S NEW WORLD INTERNATIONAL WINE COMPETITION

San Saba Sauvignon Blanc 2007

Best Sauvignon Blanc/Fume Blanc

Double Gold Best of Class Best of Varietal

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, Merlot and Cabernet Sauvignon from our cool climate, 70-acre estate. Our San Saba label - we also produce wines under the Bocage label - features grapes from the best blocks on our property. Hand harvested, hand sorted, gently pressed and aged in the finest oak barrels, these wines are noteworthy for their structure, purity and intensity. San Saba was founded by Mark and Barbara Lemmon in 1975.

Vintage

2007 was a good growing year. The main challenge in the vineyard was a lack of rainfall that caused the berries to stay smaller than normal. This means better wine because there is more skin-to-juice contact but the smaller cluster weight also means less wine from every vine. Fall stayed cool and vines shut down earlier than usual, due to the dry conditions, so Harvest was completed by mid-October.

Winemaking

We made two lots of sauvignon blanc, picked at two different ripeness levels. The goal: to take advantage of our ability to grow sauvignon blanc that has both California and New Zealand characteristics. All lots remained in stainless steel to retain the pure fruit and mineral flavors that developed. Both lots were kept separate through production until the final blending.

Tasting Notes

This wine is exciting! Gooseberry, lemon, lime, grapefruit, and grass create a bouquet that pulls the glass to your mouth. One sip and your palate is filled with energy, acidity, and flavor. This wine displays that full range of sauvignon blanc descriptors and is everything you should expect in a Sauvignon Blanc.

Technical Information

Vintage:	2007
Appellation:	Monterey
Composition:	100% Musque clone Sauvignon Blanc
Oak:	none
Alcohol:	13%
pH:	3.33
TA:	82 g/L
Case Production:	300 cases