



## ***SAN SABA VINEYARDS*** **Chardonnay, 2004**

### **Tasting Notes:**

San Saba Chardonnay has creamy tropical notes of mango, papaya, and coconut with a hint of cinnamon and vanilla. A nice viscosity coats the mouth. Even with so much fruit, there is a firm acid backbone for structure. The finish lingers off with a touch of butter.

<b>Vintage:</b>	2004
<b>Appellation:</b>	Monterey
<b>Blend:</b>	100% Chardonnay
<b>Maturation Data:</b>	8 months in a mixture of various French oak,
<b>Alcohol:</b>	14.5%
<b>R.S.</b>	.1%
<b>Case Production:</b>	300 cases
<b>Release Date:</b>	September 1, 2005

### **2004 Vintage**

A warm winter and spring resulted in early bud break. Temperatures stayed warm and by mid-May, degree days were 10% ahead of normal. There was a heat spike late August during which many vineyards picked. We kept the clusters on the vine to develop further and temperatures cooperated, cooling off for the last month. Even with this extra time, harvest was September 28, two weeks earlier than normal.

### **Production Notes**

We use our Mt. Eden clone for this chardonnay. A new vineyard program gave us miniscule yields of 1.5 tons per acre so there was great flavor concentration. Grapes were whole cluster pressed, settled, barrel fermented in 100% new French oak and put through ML. The resulting wine was then blended with tank fermented, non ML chardonnay from our vineyard to balance out the oak and ML components for more fruit and acid backbone.