

SAN SABA VINEYARDS

2005 Sauvignon Blanc

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

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 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.

Winemaking

Sauvignon Blanc is one of the rare varieties capable of producing great wines in both warm and cool climates. While our climate is decidedly cool, our long growing season gives us access to some of the melon-like flavors normally found in warmer locales. To create a more complex and balanced wine we harvested grapes on three separate occasions. The first two lots were aged for a short period in neutral oak barrels to add weight and creaminess to the texture.

Tasting Notes

The early-harvest fruit gives the wine its firm structure and gooseberry notes. The later-harvest fruit provides viscosity, power and tropical notes. With its great acidity, bold aromas and understated power, this is a great example of cool-climate, long-growing-season Sauvignon Blanc. Refreshing, compelling and intricate.

Technical Information

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| Vintage: | 2005 |
| Appellation: | Monterey |
| Composition: | 100% Sauvignon Blanc (Musque clone) |
| Oak: | Stainless steel and neutral barrels |
| Alcohol: | 13% |
| pH: | 3.46 |
| TA: | 0.825 |
| Case Production: | 256 |
| Release Date: | June 2006 |