

# SAN SABA VINEYARDS

## 2006 Pinot Noir



**BEST OF CLASS/GOLD MEDAL:** Monterey County Wine Challenge



The 6<sup>th</sup> Annual Pinot Noir Shootout...A Wine Challenge

**'93' points**      **3<sup>rd</sup> Place out of 267 pinot noirs submitted**

**Judges comment:** Warm, rich aromatics of ripe strawberry, rhubarb, brown spices, and butterscotch replicate on the palate with ripe and soft fruit. This wine is enhanced by the winemaker's delicate touch. Good acidity. Packed with fruit and spice for aging.

### Winemaking

The second release of San Saba Pinot Noir includes all four producing clones in our vineyard (115, 667, 777, and Pommard 4). Each lot was fermented separately in small bins and treated gently, caps were pushed down by hand. Closely monitored and minimally handled, finished batches were placed in an assortment of new and neutral French oak barrels for 9 months before final blending.

### Tasting Notes

Richer and more complex than our first release, this wine still maintains a stylistic appeal that is classic French in its delicate balance of weight and flavor. The bouquet has dark chocolate covered cherries with touches of spice and cedar. Violets in the nose and mouth also contribute interest. Flavors of cherry fruit and a little meatiness make this wine intriguing. There's a vibrant acidity that adds energy and brightness within the framework of a smooth texture.

### Technical Information

<b>Vintage:</b>	2006
<b>Appellation:</b>	Monterey
<b>Composition:</b>	100% Pinot Noir
<b>Oak:</b>	50% new French oak; aged 9 months
<b>Alcohol:</b>	14%
<b>pH:</b>	3.65
<b>TA:</b>	7 g/L
<b>Case Production:</b>	600
<b>Release Date:</b>	January 2008

