



WINE FACTS

Located underneath the bench of the Santa Lucia Highlands in Monterey's historic Salinas Valley, San Saba produces limited quantities of fine Sauvignon Blanc, Chardonnay, Pinot Noir, and Merlot from our cool climate, 70-acre estate. Our San Saba label features grapes from the best blocks on the property. Hand harvested, hand sorted, gently pressed and aged in the finest oak barrels, these wines are noteworthy for their structure, purity and intensity. Bocage wines use all estate grown grapes and are styled to focus on the fruit of the grape. San Saba Vineyards was founded by owners Mark and Barbara Lemmon in 1975.

SAN SABA CHARDONNAY 2006

- 100% Estate grown Mt. Eden clone; barrel fermented, ML fermented and aged sur lie for 11 months
- known for its balance and elegance; "compares to a fine Burgundy", *Dallas Morning News*
- Best of Class; Gold Medal-"barrel aged chards, \$15-\$29: Los Angeles International Wine Competition
- Gold Medals- San Francisco Chronicle, Grand Harvest Awards, Houston Int'l Wine Competition, Jerry Mead's NWIWC

SAN SABA MERLOT 2005

- 99% Estate grown merlot, 1% petit verdot; aged 18 months in French, American, and Hungarian oak
- dense and spicy like a cabernet but with the velvety tannins of a merlot
- just released

SAN SABA SAUVIGNON BLANC 2007

- 100% Estate grown Musque clone sauvignon blanc
- Exhibits both New Zealand and California Sauvignon Blanc characteristics
- Blended from two lots picked at different Brix and kept separate in stainless steel until blending
- Double Gold; Best of Class; Best of Varietal: J. Mead's New World International Wine Competition

SAN SABA PINOT NOIR 2006

- All Estate grown pinot; 4 Dijon clones: 115,667, 777, Pommard 4; aged 9 months in 50% new oak
- a rose & spice bouquet with medium-weight body and a nice meaty texture
- "93" pts: Pinot Shootout Best of Class, Gold Medal "pinots over \$25": Monterey Cty Wine Challenge

BOCAGE UNOAKED CHARDONNAY 2007

- All Estate grown chardonnay; rested sur lie for 4 mo in stainless steel
- fresh, fruity and crisp; meant to be enjoyed by itself, with light or spicy foods
- just released; previous vintages have been Wine Enthusiast "Editor's Choice, Best of Class in various competitions and scored "88" to "90" in reviews

BOCAGE MERLOT 2006

- 100% Estate grown merlot; aged in 2 & 3 yr barrels
- fruit forward with a nice medium weight that adds interest and complexity
- served in some of the most loved restaurants in the Monterey area since 1985, including Porta Bella, Forge in the Forest, Big Sur Lodge, Stokes, and many others



WINERY FACTS

CONTACTS

- Owners, Dr. Mark and Barbara Lemmon
- Claire Marlin, San Saba Managing Director- Sales & Marketing, cmarlin@sansaba.com, 214-244-2133 (cell)
- Sabine Rodems, Winemaker, srodems@sansaba.com, 831-206, 8485 (cell)

VINEYARD FACTS

- Location- In the Salinas Valley, River Road dead-ends into the tip of the triangular shaped vineyard that is wedged between Fort Romie Rd. and Foothill Rd., immediately below the cliffs of the Santa Lucia Highland
- Size/Plantings- 70 acres total; 64 are planted to vines. First planted in 1975 although few vines remain from that time. The vineyard is currently undergoing a revitalization project with much re-trellising and replanting.
- Neighboring Vineyards- Gary's, Sleepy Hollow, Double L, Rosella's, Doctor's, and Mer Soleil

CLIMATE

- California Maritime (Region 2). That means cool and overcast in the early morning, warm and sunny until about 1pm, and sunny, cool and windy throughout the afternoon. Rainfall is seasonal, coming in the later winter and spring.

FARMING

- San Saba's vineyard is farmed by Monterey Pacific Inc. using Best Practices of Sustainability as set down by the Central Coast Vineyard Team. Chardonnay, pinot noir and syrah are on a bilateral cordon with vertical shoot positioning. Sauvignon Blanc is also bilateral with a lyre trellis. Leaf pulling is done by hand in the later stages of the growing season, increasing sun exposure and allowing for more even ripening throughout the clusters. Although expensive, extensive crop thinning is practiced to maximize flavor within the remaining clusters. The vineyard is minimally watered using drip irrigation so, late in the season, vines must be closely monitored for stress.