

ARAUJO ESTATE WINES 1993 SAUVIGNON BLANC

WINEGROWING INFORMATION

1993 marked the first harvest of our Sauvignon Musque clone from this newly planted (1991) section of the vineyard. The grapes were harvested on September 2, 1993. The fruit was hand sorted in the vineyard, whole cluster pressed, then cold settled. The juice underwent a slow cool fermentation, then aged for 10 months in both stainless steel and new French oak barrels. The wine was bottled as Sauvignon Blanc on August 15, 1994. Due to its limited production (110 cases), there will be no commercial release of this wine.

TASTING NOTES

Consulting winemaker Tony Soter: This wine has tropical aromas and flavors of pineapple, honeydew, jasmine and nuances of tangerine and orange liquor. The concentrated, well focused fruit is enhanced by a flinty mineral character typical of the Eisele Vineyard. An opulent wine with the smoothness, weight and sumptuous floral qualities of a fine white Graves.

GRAPE SOURCE

100% Sauvignon Musque Eisele Vineyard Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 12.5% Total Acidity: 0.56 pH: 3.5 Production: 110 cases

Release Date: April 1, 1995