



## ARAUJO ESTATE WINES 1994 SAUVIGNON BLANC

### WINEGROWING INFORMATION

The 1994 growing season began with low rainfall and continued with unusually cool, even temperatures throughout spring and summer, producing a long, slow ripening process. The grapes were able to reach full maturity at low sugars and good acid balance without dehydration, resulting in small clusters of intensely flavored, beautifully concentrated fruit. Both the Sauvignon Musque and Viognier were harvested on September 2nd at 22f Brix. The grapes were hand picked and sorted in the vineyard, then whole cluster pressed and cold settled for 3 days. The juice underwent a slow, cool fermentation in both new French oak and stainless steel barrels, and was aged for 10 months on the lees. The wine was blended and bottled in July 1995.

### TASTING NOTES

Consulting winemaker Tony Soter: *This wine displays a nose of honey and spice and tropical flavors of mango, papaya, and pineapple, with a flinty mineral tone characteristic of the vineyard. The fruit and spice of the Sauvignon Musque, complemented by the exotic aromatics of Viognier, combine to form a luscious wine that is rich, round, and supple in the mouth, with a lingering finish.*

### GRAPE SOURCE

91% Sauvignon Musque Eisele Vineyard  
9% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13%  
Total Acidity: 0.58  
pH: 3.45  
Production: 293 cases  
Release Date: March 1, 1996

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