



ARAUJO ESTATE WINES 1996 SAUVIGNON BLANC

WINEGROWING INFORMATION

The growing season began with an early budbreak following weeks of warm winter temperatures and generous early rain. Four inches of rain at bloom reduced the overall crop by 25%, but the remaining clusters developed rich, concentrated flavors through the alternately warm and cool weeks of June and July. Intensely hot weather in August rushed the fruit to full ripeness while acids remained high, making for a fine harvest. The grapes were hand picked in the second and third weeks of August, whole cluster pressed, and cold settled in tanks. After a slow, cool fermentation in small stainless steel drums (78%) and new French oak barrels (22%), the wine aged on its lees for 9 months, before being blended and bottled in May, 1997.

TASTING NOTES

This wine exhibits the freshness typical of the varietal, but is intensified by fully ripened tropical fruit aromas and flavors. Winemaker Francoise Peschon notes: *The nose begins delicately with golden ripe pears and deepens to pineapple, melon and mango, with a hint of fresh pine needles. In the mouth, the wine is luscious and persistent, touched with lemongrass, honeysuckle and orange blossom, and a flinty mineral finish characteristic of the vineyard.*

GRAPE SOURCE

68% Sauvignon Musque Eisele Vineyard
22% Sauvignon Blanc Eisele Vineyard
10% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13%
Total Acid: 0.56
pH: 3.42
Production: 550 cases
Release Date: October 1, 1997

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