



ARAUJO ESTATE WINES 2001 SAUVIGNON BLANC

WINEGROWING INFORMATION

A mild winter with only two thirds of normal rainfall preceded the 2001 growing season, which began early with warm, dry conditions. A surprise frost caused the most significant frost damage in 30 years, but then the weather turned warm again and flowering and fruit set occurred quickly and very uniformly. The heat in May and June kept cluster sizes small but accelerated development. Cooler weather in July and August allowed tannin maturity to catch up with fruit maturity, producing strong natural acidities and intense flavors. The Sauvignon Musque harvest began in perfect weather on August 11th, 10 days earlier than the previous vintage, and proceeded to August 23rd, with Viognier picked last. The hand-picked fruit arrived at the winery in excellent condition, with superb balance and fully mature flavors. The grapes were whole-cluster pressed, cold settled in tanks and individually fermented in 73% stainless steel drums and 27% new Saury water-bent oak barrels. The wine was lees-stirred and aged on its primary lees for seven months before being blended and bottled in April 2002.

TASTING NOTES

Our Sauvignon Musque and Sauvignon Blanc express complex aromas of mango, dried apricot, honeydew, almond, lemon balm, and lavender honey, while the Viognier adds delicate notes of honeysuckle, orange blossom, and candied citrus. On the palate these flavors are complemented with steely tones of mineral, wet granite and flint. Winemaker Francoise Peschon observes: *This wine is luscious and creamy with a succulent mouthfeel, crisp acidity, and lingering notes of citrus, pineapple, honey and flint. Ripe flavors and pleasing acidity give this wine structure and balance.*

GRAPE SOURCE

67% Sauvignon Musque Eisele Vineyard
27% Sauvignon Blanc Eisele Vineyard
6% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.63
pH: 3.31
Production: 780 cases
Release Date: June 1, 2002

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