



ARAUJO ESTATE WINES 2004 SAUVIGNON BLANC

WINEGROWING INFORMATION

The 2004 growing season began abruptly with summer-like weather in March, ending a winter of average rainfall, and warming the vineyard soils. Budbreak and then bloom occurred evenly and early, but the crop set was very light. After some heat in late April, mild, consistent weather through the long summer months promoted steady, even and early ripening. The flavors in the grapes were delicious and well-developed long before the sugars rose to picking levels, allowing the fruit to hang until the color was deep golden and the flavors perfectly balanced. Harvest began early, with the first clusters of Sauvignon Musque picked on August 17th, followed by Sauvignon Blanc, and finally Viognier on August 27th. The fruit was whole-cluster pressed and fermented in stainless steel drums (76%) and new French oak barrels (24%), barrel aged sur lie for 8 months, and bottled in April, 2005.

TASTING NOTES

This wine offers exuberant fruit aromas of honeydew melon, guava and delicate white peach, complemented by fresh floral notes of lemon verbena and acacia, softened by Viognier's honeyed sweetness. On the palate, rich and sappy tropical flavors of mango and Kaffir lime fill the mouth, ending with notes of wet granite and pine needles in the persistent finish. Notes winemaker Françoise Peschon: *The Sauvignon Blanc from this vineyard continues to gratify with its combination of vibrant, fresh flavors and its underlying serious mineral structure, so expressive of the Eisele Vineyard.*

GRAPE SOURCE

76% Sauvignon Musque Eisele Vineyard
19% Sauvignon Blanc Eisele Vineyard
5% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.59
pH: 3.36
Production: 580 cases
Release Date: May 1, 2005

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