

ARAUJO ESTATE WINES 2011 SAUVIGNON BLANC EISELE VINEYARD

WINEGROWING INFORMATION

The 2011 growing season began with a wet winter that continued into spring, with cool temperatures delaying budbreak in the vineyard. Unseasonably cool, rainy weather lingered through mid-June, which brought the rainfall totals to above average, affecting bloom and fruit set and resulting in a somewhat smaller than normal crop. The cool temperatures persisted through summer, allowing the Sauvignon grapes to maintain a beautiful acidity while the vineyard crew opened up the canopies to ensure even ripening. The harvest began two weeks later than average, beginning with Sauvignon Musque on September 7th and finishing with Viognier on September 19th. The clusters were hand-picked in prime condition in the cool morning hours, then pressed and fermented with native yeasts in stainless steel, concrete and new French oak. The wine was barrel-aged *sur lie* for six months with timely *batonnage*, and bottled in March, 2012. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

TASTING NOTES

This wine reveals flamboyant tropical aromas of pineapple, cantaloupe and watermelon layered with delicate floral notes of rose petals, jasmine, and narcissus and touches of spicy green almonds and ginger. In the mouth, it bursts with lively flavor and voluptuous texture, moving seamlessly into the persistent mineral finish. Notes winemaker Nigel Kinsman: This extraordinary wine displays an intriguing tension of intensity and delicacy, of crispness and creaminess, of explosiveness and constraint. With myriad layers and nuances of aroma, flavor and texture, it delights the palate with sheer expressiveness.

GRAPE SOURCE

81% Sauvignon Musque Eisele Vineyard 18% Sauvignon Blanc Eisele Vineyard 1% Viognier Eisele Vineyard Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3% Total Acid: 6.5g/L pH: 3.37 Production: 830 cases Release Date: May 1, 2012

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