



## 2013 SAUVIGNON BLANC EISELE VINEYARD

### WINEGROWING INFORMATION

The warm spring of 2013 brought few frosts, but also exceptionally little rain. These conditions resulted in small berry sizes giving excellent flavor concentration and structure to the wine. Similar to 2012, the 2013 summer provided optimal growing conditions, which helped facilitate another bountiful crop. The early harvest of perfectly-ripened Sauvignon Blanc clusters began in the last days of August on the East-facing Eisele Vineyard slope, and continued at an easy pace through September 7. Fermentations and elevage were conducted in a combination of stainless steel, French oak, and concrete egg vessels. The grapes are certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

### TASTING NOTES

Technical Director Helene Mingot notes: *"The 2013 Sauvignon Blanc has evolved beautifully during its extra year in the caves, and the extended elevage is expressed in the added energy, tension, and texture of the wine. The complex layers of citrus and tropical fruits give way to an exultant, persistent mineral finish. Future vintages of this cellar-worthy white wine of the Araujo Estate will continue to benefit from our new regimen of patience in the cellar."*

### GRAPE SOURCE

100% Sauvignon Blanc Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%  
Total Acid: 6.0 g/L  
pH: 3.3  
Release date: March 4, 2015

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