



ARAUJO ESTATE WINES

2014 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

While winter rainfall in Napa Valley was half the normal amount, heavy rains in March deeply soaked the Eisele Vineyard soils immediately before emergence of the first shoots, stimulating humification and healthy vine growth. Warm weather without frosts led to one of the earliest bud breaks on record. Bloom was two weeks earlier than in 2013, and fast, homogenous flowering ensured good fruit set. Mild July weather allowed slow ripening of the grapes, which progressed rapidly during August heat to early, complete maturity. Harvest started August 18th and the last parcel of Sauvignon Blanc was picked on August 28th. The fruit was fresh and very aromatic, with bright acidity.

The grapes are certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

The wines were aged on their lees for 12 months, in a combination of stainless steel (30%), concrete eggs (25%), used oak (30%) and new oak (15%).

TASTING NOTES

Nose is shy at first with a whiff of flint stone, then it opens up to a perfume of bright white musk giving place to grapefruit and passion fruit notes, with a twist of basil leaf. The mouthfeel is round, savory with flavors of candied citrus and coriander accompanied by a hint of vanilla lingering in a crisp and mineral finish.

GRAPE SOURCE

68% Sauvignon Blanc Musque
32% Sauvignon Blanc
Napa Valley

PRODUCTION & TECHNICAL DATA

585 cases made
Alcohol: 14.3%
Release date: March 9, 2016

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