



## ARAUJO ESTATE WINES 2002 SYRAH

### WINEGROWING INFORMATION

After a winter of normal rainfall that ended early in spring, the 2002 growing season began with warm, dry conditions that produced a light crop of small-berried fruit. A mild summer ensued, marked by ideal conditions of warm days, and cool, even cold nights. At the end of August and into September, temperatures rose over the century mark, but organic and Biodynamic® farming practices prepared the vines to withstand the heat in superb condition. After pre-sorting the fruit in the field, harvest began early and was completed by September 12. The fruit was sorted, de-stemmed, and whole-berry fermented by native yeasts in small, open-top fermenters using frequent punchdowns. The wine was aged in 50% new French oak barrels for 22 months and bottled in July 2004.

### TASTING NOTES

Made from fully ripe grapes of a warm harvest season, this opaque and full-bodied wine shows deep and rich aromas of crushed blackberries, perfumed acacia and orange flower water. In the mouth, damson plum and huckleberry flavors meld with cocoa nib, sandalwood, granite and incense spice in the long finish. Winemaker Francoise Peschon notes: *This Syrah is intense, plush and persistent, with opulent aromas and flavors that fill the mouth and linger on the finish. A small amount of Viognier, co-fermented with the Syrah, adds perfumed floral notes and liveliness to the blend. The wine is balanced and drinkable now, but will age for many years.*

### GRAPE SOURCE

96% Syrah Eisele Vineyard  
4% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Total Acid: 0.57  
pH: 3.88  
Production: 250 cases  
Release Date: October 1, 2005

2155 PICKETT ROAD · CALISTOGA, CA 94515  
P 707.942.6061 · F 707.942.6471