



ARAUJO ESTATE WINES 2008 SYRAH

WINEGROWING INFORMATION

The 2008 growing season was year of extremes, beginning with intense storms that brought rain and high winds, but the precipitation soon waned and for the second year in a row, less than 60% of normal rainfall was received. The spring season was one of the driest on record. The dry soils prompted grapevines to push out early, just as frigid, dry air in early spring created conditions for the deepest and longest frost period in three decades, against which our wind machines proved ineffective. The Syrah grapes were not spared by the frosts, which caused a loss of over 50% of the normal crop. The vines produced a small canopy in response to the lack of soil moisture, while enduring an early heat spike at bloom. A cooler summer ensued, allowing the naturally resilient vines to focus on ripening their small crop in the mild temperatures. After the early start to the growing season, the Eisele Vineyard harvest began slightly earlier than normal, with the first block of Syrah harvested on September 2nd and the final grapes picked on September 29th. The fruit was sorted, de-stemmed and cold-soaked, undergoing native yeast fermentations and long macerations in small open top fermenters. The wine was aged in 50% new French oak barrels for 22 months and bottled in September 2010.

TASTING NOTES

The aromatics of this wine are explosive—coffee liqueur, espresso, and bittersweet chocolate enrobed with sweet dark cherries, blueberries and plum with notes of white pepper, bacon fat and orange blossom. In the mouth, subtle flavors of dark molasses, fresh earth and peat add an earthy element to the graphite core, while bountiful tannins fill the mouth with richness, power and finesse. Notes winemaker Françoise Peschon: *This wine is all about saturation and character, a perfect balance of power and elegance. Its fine tannins balance the pure fruit flavors, giving a wine that is elegant and pure.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.4%
Total Acid: 0.58 g/100ml
pH: 4.10
Production: 190 cases
Release date: October 1, 2011

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