



ARAUJO ESTATE WINES 2002 VIOGNIER

WINEGROWING INFORMATION

The 2002 growing season began with mild temperatures, but spring rains and cool weather during bloom reduced the fruit set throughout the vineyard. The resulting small clusters enjoyed enhanced flavor development during the balance of the maturation, as cool mornings and warm afternoons continued through the summer months, yielding fully and evenly ripened fruit with strong natural acidity and intense flavors. Harvest began on August 29th with the Sauvignon Musque, and ended with the Viognier on September 10th. Handpicked and hand-sorted in the vineyard, the fruit was then whole-cluster pressed and fermented in stainless steel drums. It was bottled in April 2003.

TASTING NOTES

A wonderful golden straw in color, our 2002 Viognier produces intriguing aromas of honeysuckle and apricot on the nose. On the palette, the wine delivers mouth-watering tropical flavors with notes of honey and orange-blossom, and subtle nuances of melon and peach nectar. Winemaker Francoise Peschon observes: *This wine is profoundly aromatic, with creamy mouth-feel, crisp acidity, balanced structure and a lingering finish.*

GRAPE SOURCE

95% Viognier Eisele Vineyard
4% Sauvignon Musque Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.8%
Total Acid: 0.54
pH: 3.84
Production: 98 cases
Release Date: October 1, 2003

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