



## ARAUJO ESTATE WINES 1995 SAUVIGNON BLANC

### WINEGROWING INFORMATION

Our estate Sauvignon Musque and Viognier grapevines continue to produce small tight clusters of intensely flavored fruit, and during the cooler temperatures of the 1995 harvest season, these grapes were able to hang on the vines an extra three weeks to fully develop their tropical flavors. The fruit was harvested early in the morning on September 19 and 21, whole cluster pressed and cold settled in tanks. The juice was fermented in small stainless steel barrels and new French oak barrels, then aged on its lees for 10 months before being blended and bottled in July 1996. The bottles rested in our caves until release.

### TASTING NOTES

This wine, a blend of 90% Sauvignon Musque and 10% Viognier, is lush, supple, and full-bodied. Its pure, round flavors make it outstandingly food friendly, enhancing the tastes of exotic and spicy cuisine's, as well as a broad array of fish, shellfish, and garden fresh vegetables. Winemaker Francoise Peschon notes: *This wine has an exotic nose of mango, citrus, pineapple and coconut which is delicately complemented by a bouquet of honeysuckle, pears, fig and the classic mineral flinty character which is undoubtedly "Eisele Vineyard". The wine has a luscious, generous palate that is rich, concentrated and persistent.*

### GRAPE SOURCE

91% Sauvignon Musque Eisele Vineyard  
9% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13%  
Total Acidity: 0.61  
pH: 3.35  
Production: 160 cases  
Release Date: March 1, 1997

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