



ARAUJO ESTATE WINES 1997 SAUVIGNON BLANC

WINEGROWING INFORMATION

The 1997 growing season began with January floods, followed abruptly by a dry spring, resulting in a very early bud break. Excellent weather conditions during bloom led to an abundant fruit set, requiring rigorous thinning. The summer months were warm and mild, and the lack of morning fog meant longer days for ripening. Our Sauvignon Blanc harvest began on August 9, 1997, and the beautifully balanced ripe fruit was brought in under ideal conditions. The grapes were harvested in the early cool hours of the morning, whole cluster pressed and fermented separately in both stainless drums (78%), and new French oak barrels (22%). The wine was aged on its lees for 7 months, then blended and bottled in April 1998.

TASTING NOTES

This wine's aroma has delicate floral scents of mock orange and honeysuckle, deepening to fresh ripe exotic fruits of pineapple, mango, and apricot. In the mouth, the wine is supple yet firm, with persistent flavors of citrus, honeysuckle, mango and pinesap, and a classic mineral finish of flint, slate and steel. Winemaker Francoise Peschon notes: *The Sauvignon Musque gives the wine its exotic fruit and spice, the Sauvignon Blanc contributes structure, and the Viognier adds aromatic intrigue-jasmine, orange blossom-and a luscious mouthfeel.*

GRAPE SOURCE

67% Sauvignon Musque Eisele Vineyard
23% Sauvignon Blanc Eisele Vineyard
10% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.0%
Total Acid: 0.59
pH: 3.35
Production: 1220 cases
Release Date: October 1, 1998

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