



ARAUJO ESTATE WINES 1998 SAUVIGNON BLANC

WINEGROWING INFORMATION

El Nino was the dominant force of the 1998 season, bringing 60 inches of rain and extreme weather conditions. An unusually cold, wet spring delayed budbreak and helped produce one of the latest harvests on record. The cool summer was punctuated by intense heat spikes, but September gave us mild sunny days that allowed the vines to fully ripen their clusters. Although weather during the growing season was erratic and the crop was small, vineyard management practices, including aggressive cluster thinning and leaf removal, produced outstanding fruit. Harvest began in the last two weeks of September, four weeks later than normal. The grapes were harvested at lower sugars but at greater fruit maturity, resulting in wines with intensely concentrated flavors. Grapes were hand picked and sorted in the vineyard, whole cluster pressed and cold settled in tanks. After a slow cool fermentation in both small stainless steel drums (77%) and new French oak barrels (23%), the wine aged on its lees for six months before being blended and bottled in April, 1999.

TASTING NOTES

This wine exhibits the fresh tropical characteristics of the Musque clone, with aromas of pineapple, mango, golden pears and fresh pine needles. The exotic nature of the Viognier contributes delicate floral notes of honeysuckle, orange blossom and citrus. Winemaker Françoise Peschon notes: *This wine has the true Sauvignon character, and its flinty mineral quality, is reminiscent of a fine white Graves. The wine is rich, yet pure, and crisp with a persistent lingering finish.*

GRAPE SOURCE

68% Sauvignon Musque Eisele Vineyard
22% Sauvignon Blanc Eisele Vineyard
10% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.0%
Total Acid: 0.56
pH: 3.41
Production: 915 cases
Release Date: October 1, 1999

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