



## ARAUJO ESTATE WINES 1999 SAUVIGNON BLANC

### WINEGROWING INFORMATION

The effects of La Niña presented early dry conditions and below normal temperatures, delaying the start of the 1999 growing season by about three weeks. Cool and wet conditions from the previous year had impacted the crop level in 1999, so the clusters were not only small but also light in weight. The crop overall was down almost 50% from 1998. A mild summer followed the cool spring, producing healthy grapes with excellent acidity, good balance, and fully mature flavor development. The fruit was harvested by hand beginning on August 26th, whole cluster pressed, and cold settled in tanks. After a slow cool fermentation in new French oak barrels (22%), and stainless steel drums (78%), the wine aged on its lees for 6 months before being blended and bottled in March 2000.

### TASTING NOTES

This wine is heady with the spicy tropical fruit aromas of white peaches and mango and the fragrance of pine. The Viognier adds deep floral notes of honey, lemon verbena, honeysuckle and freesia. Winemaker Francoise Peschon notes: *This wine has a rich, ripe fruit character, a gift from the growing season, and is weighty yet crisp. Its long mineral finish adds a satisfying touch of flint to the full fruit flavors and round, firm texture.*

### GRAPE SOURCE

62% Sauvignon Musque Eisele Vineyard  
28% Sauvignon Blanc Eisele Vineyard  
10% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.0%  
Total Acid: 0.67  
pH: 3.37  
Production: 512 cases  
Release Date: October 1, 2000

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