



## ARAUJO ESTATE WINES 2002 SAUVIGNON BLANC

### 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 (76%) and new French oak barrels (24%). The wine was barrel aged sur lie for 7 months with weekly batonnage for enhanced complexity and depth. It was bottled in April 2003.

### TASTING NOTES

Our Sauvignon Musque and Sauvignon Blanc clones give intriguing aromas of kiwi, gooseberry, citrus oil and lemon balm to the blend, while Viognier adds delicate hints of orange blossom, nectar and honey. These aromas follow through on the palate and mingle with nuances of pine nut and a flinty, wet-granite character, reflecting the vineyard's distinctive terroir. Winemaker Françoise Peschon observes: *This wine is profoundly aromatic, with creamy mouth feel, crisp acidity, balanced structure and a lingering finish.*

### GRAPE SOURCE

76% Sauvignon Musque Eisele Vineyard  
20% Sauvignon Blanc Eisele Vineyard  
4% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%  
Total Acid: 0.58  
pH: 3.47  
Production: 1300 cases  
Release Date: June 1, 2003

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