



ARAUJO ESTATE WINES 2003 SAUVIGNON BLANC

WINEGROWING INFORMATION

Following a warm winter with above average rainfall, the start of the 2003 growing season was delayed by a cool spring and an unusually wet April that reduced the fruit set and cluster size. A benign summer ensued, with classic conditions of cool, foggy mornings followed by long summer days of temperatures mostly in the 80's, allowing flavors to develop well in advance of sugars. Harvest began later than usual on September 4th, with perfect conditions providing a full week to pick each lot at optimum ripeness. Hand picked and hand sorted in the vineyard, the fruit was whole-cluster pressed and fermented in stainless steel drums (70%) and new French oak immersion barrels (30%). The wine was aged sur lie for 6 months with weekly batonnage, and was bottled in March 2004.

TASTING NOTES

This wine exudes tempting aromas of lemon grass, candied grapefruit peel, and spicy pear. On the palate, honey, sap and beeswax flavors create a lush and creamy mouth feel, while notes of flint, mango and wet pine needles linger on the finish. With its crisp acidity and balanced structure, this wine is a delightful accompaniment to a wide array of food pairings. Notes winemaker Francoise Peschon: *This wine, wonderfully expressive of the grape and the vineyard, is reminiscent of the great wines of Graves, in its restrained elegance and its true "sense of place".*

GRAPE SOURCE

67% Sauvignon Musque Eisele Vineyard
29% Sauvignon Blanc Eisele Vineyard
4% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.65
pH: 3.37
Production: 830 cases
Release Date: May 1, 2004

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