



ARAUJO ESTATE WINES 2005 SAUVIGNON BLANC

WINEGROWING INFORMATION

The 2005 growing season began as one of the wettest springs on record, with rains that continued well into June. Full soil moisture capacity in the vineyard encouraged long leafy shoots, and clear weather at bloom allowed an excellent fruit set, all of which kept our crews busy thinning leaves and shoots to provide ideal exposure for the grapes. A spectacular summer ensued, with warm, sunny days and cool nights, and even through September, the weather continued mild with no severe heat spikes. This beautiful season produced grapes with delicious flavors at lower sugars, maintaining crisp acidity and the spicy character of the Musque clone. The later than normal harvest began on September 9th with the Sauvignon Musque and continued at a leisurely pace, with the Viognier, coming in on September 29th. The fruit was hand picked in the early morning hours, hand sorted in the winery, and gently pressed. Each lot was fermented separately in a combination of new French oak and stainless steel barrels, and aged on its lees with gentle weekly batonnage for 6 months before the final blending. The wine was bottled in April, 2006.

TASTING NOTES

Our 2005 Sauvignon Blanc exhibits exotic aromas of pineapple, mango, guava and pears, with a hint of candied grapefruit. The flavors are rich and succulent, spicy and alive, with a firm acidity and a long and persistent creamy finish. Notes winemaker Françoise Peschon: *This blend is representative of the true sauvage character of the Sauvignon grape, with floral nuances of acacia, honeysuckle and zesty lemongrass, all wrapped around a firm, mineral base.*

GRAPE SOURCE

64% Sauvignon Musque Eisele Vineyard
33% Sauvignon Blanc Eisele Vineyard
3% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.63
pH: 3.38
Production: 850 cases
Release Date: May 1, 2006

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