



ARAUJO ESTATE WINES 2006 SAUVIGNON BLANC

WINEGROWING INFORMATION

The heavy rains that ushered in the 2006 New Year lingered into a persistent wet spring. Unbroken through mid-April, the damp weather fully charged the soils with moisture, and bloom was delayed into June, when warm, dry weather created perfect conditions for fruit set. Record heat in July caused no damage to the young, green berries. A long, mild growing season ensued into fall, allowing the grapes to slowly and evenly intensify their flavors while maintaining superb acidity. The unhurried harvest of Sauvignon Musque began on September 12th, with the last clusters of Sauvignon Blanc and Viognier picked on September 23rd. The fruit was hand-picked in the early morning hours, then whole-cluster pressed and fermented in stainless steel drums and new French oak barrels. The wine was barrel aged sur lie for 6 months with weekly batonnage, and bottled in March, 2007. The grapes were certified 'Organic' by the CCOF, and the wine is certified 'Biodynamic®' by Demeter.

TASTING NOTES

This wine shows focused aromas of guava, lemon balm, gooseberry and sandalwood, with delicate notes of honeycomb and orange blossom from the Viognier. On the palate, it is succulent and creamy with a distinct bright acidity that balances the richness of its texture, while mineral notes of granite and slate linger on the finish. Notes winemaker Francoise Peschon: *The range of flavors, from tropical fruit to mineral, combined with the opulent texture of this wine, are an intriguing expression of the Eisele terroir.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.58
pH: 3.39
Production: 860 cases
Release Date: May 1, 2007

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