



ARAUJO ESTATE WINES 2007 SAUVIGNON BLANC

WINEGROWING INFORMATION

Warm temperatures in early spring and lower than average rainfall resulted in an early start to the stunning 2007 growing season, with budbreak occurring in mid-March. The lack of rain continued through spring and the vines responded to the dry soils by producing a healthy, balanced canopy and an excellent fruit set of small berries. The dry weather and corresponding lack of vigor allowed the vineyard crew to focus on thinning the clusters in a timely manner, while the lack of humidity kept disease and pest pressures to a minimum. After the onset of summer, cool and consistent temperatures prevailed through the end of the season, with few days over 100 degrees, creating optimal conditions for slow, steady ripening and balanced acidity in the fruit. In spite of an early start, the mild season returned harvest to traditional dates; the Sauvignon Blanc was hand picked in the early morning hours of August 18th to August 22nd. The fruit was gently pressed and fermented separately in either new French oak or stainless steel barrels, and aged on its lees with gentle weekly batonnage for 6 months before final blending. The wine was bottled in March, 2008.

TASTING NOTES

Our 2007 Sauvignon Blanc displays flamboyant aromas of stone fruits, pineapple and kiwi, nuanced by floral notes of lavender and citrus blossom. In the mouth, the wine combines tremendous acid structure, a steely core and consistent body, carrying its weight through to the long, mineral finish. Notes winemaker Matt Taylor: *The outstanding body and aromatics of the Sauvignon Musque and Sauvignon Blanc clones this vintage allowed us to omit the typical addition of Viognier to the final blend. The resulting wine has all the excitement of unique terroir in a superb vintage, with pure aromas, vibrant flavors and great acidity combining to make a seamless wine.*

GRAPE SOURCE

71% Sauvignon Musque Eisele Vineyard
29% Sauvignon Blanc Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.62
pH: 3.37
Production: 815 cases
Release Date: May 1, 2008

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