



ARAUJO ESTATE WINES 2008 SAUVIGNON BLANC

WINEGROWING INFORMATION

The 2008 growing season was year of extremes, beginning with intense storms that brought rain and high winds, but the precipitation soon waned and for the second year in a row, less than 60% of normal rainfall was received. The spring season was one of the driest on record. The dry soils prompted grapevines to push out early, just as frigid, dry air in early spring created conditions for the deepest and longest frost period in three decades, against which our wind machines proved ineffective. The Sauvignon grapes were not spared by the frosts, which caused a loss of over 50% of the normal crop. The vines produced a small canopy in response to the lack of soil moisture, while enduring an early heat spike at bloom and smoke from wildfires around the state shrouding the Valley in June. Fortunately, a cooler summer ensued, allowing the naturally resilient vines to focus on ripening their small crop in the mild temperatures. Harvest, which was predicted to be quite early, started just a little ahead of normal, with the first grapes harvested on August 12th, and the last brought in on August 19th. The tiny golden clusters were picked in the cool morning hours, then whole-cluster pressed and fermented in stainless steel drums and new French oak. The wine was barrel aged sur lie for six months with weekly batonnage, and bottled in March, 2008. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

TASTING NOTES

Although the yields of Sauvignon Blanc and Musque were extremely low this year, the resulting wine displays all the characteristics that are typical of the vineyard in less challenging vintages. The voluptuous nose shows intensely tropical notes of mango, guava, grapefruit and citrus blossom, while in the mouth, delicious fruit flavors of pear, green apple and citrus fruit are highlighted by creamy texture and a long, mineral finish. Notes winemaker Matt Taylor: *This wine is expressive of the Eisele Vineyard terroir in its sweet, luscious flavors and full-bodied density, perfectly balanced by bright acidity and hints of crushed rock and soapstone.*

GRAPE SOURCE

64% Sauvignon Musque Eisele Vineyard
36% Sauvignon Blanc Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.67
pH: 3.41
Release Date: May 1, 2009

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