



ARAUJO ESTATE WINES 2009 SAUVIGNON BLANC

WINEGROWING INFORMATION

The fine 2009 growing season began with a dry January, suggesting a third year of drought weather, but rains in February and again in May helped the reservoirs fill to capacity and provided much needed moisture to the vineyard. The fruit set was excellent and the vines were poised to grow rapidly, but some noticeable heat in June kept the plants in check and reduced the amount of canopy management for the crew. Temperatures throughout the summer remained on the cool side with plenty of morning fog, allowing the vines to slowly ripen their crop without typical heat stress. Just as harvest was approaching, short heat spikes in late August brought the berries to perfect ripeness while maintaining superb acidity. Harvest began with Sauvignon Musque on August 17th and finished with Viognier on September 1st. The golden clusters were hand picked in prime condition in the cool morning hours, then whole-cluster pressed and fermented with native yeasts 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, 2010. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

TASTING NOTES

This wine reveals vibrant aromas of exotic mango, guava and lemongrass, with added tropical nuances of jasmine, citrus blossom and Kaffir lime. In the mouth, it is succulent and engaging, with its rich fruit components melding into a lingering mineral finish. Notes winemaker Matt Taylor: *This wine's expression of the Eisele Vineyard is reflected in its mouth filling concentration and balance of tropical essences and subtle minerality. The beautiful balance of acidity and fruit creates a seamless texture that continues through the persistent finish.*

GRAPE SOURCE

70% Sauvignon Musque Eisele Vineyard
29% Sauvignon Blanc Eisele Vineyard
1% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.7g/100ml
pH: 3.25
Production: 850 Cases
Release Date: May 1, 2010

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