



## ARAUJO ESTATE WINES 2010 SAUVIGNON BLANC EISELE VINEYARD

### WINEGROWING INFORMATION

The 2010 growing season began late, with cool spring temperatures delaying budbreak in the vineyard. Cool, showery weather persisted through May and then finally more normal temperatures returned in June for good weather at bloom and fruit set. Despite a heat spike in late August, the cooler overall temperatures for the growing season allowed the Sauvignon grapes to maintain a beautiful acidity, ensuring crisp and lively flavors, while warm weather in September helped bring the fruit to full maturity. The leisurely harvest was about one week later than average, beginning with Sauvignon Musque on September 2nd and finishing with Sauvignon Blanc on September 17th. The 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, 2011. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

### TASTING NOTES

This wine reveals fresh aromas of nectarine, peach, orange blossom and lime zest, with hints of fennel, green almond, rose water and incense. In the mouth, its flavors begin with citrus and juicy ripe pear brightened by a lingering freshness, moving to a long mineral finish of flint and granitic river stones. Notes winemaker Nigel Kinsman: *This beautiful wine, with its focused notes of citrus and stone fruit, delivers fresh flavors, stony minerality, a creamy texture and gorgeous structure that frames the wine perfectly.*

### GRAPE SOURCE

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

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%  
Total Acid: .70 g/100ml  
pH: 3.27  
Production: 1010 Cases  
Release Date: May 1, 2011

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