



## ARAUJO ESTATE WINES 2012 SAUVIGNON BLANC EISELE VINEYARD

### WINEGROWING INFORMATION

A dry winter turned into a wet spring, with over eleven inches of rain in March that filled the vineyard soils to field capacity. What ensued was a ‘perfect’ growing season, with even budbreak, fine weather at bloom and fruit set that produced a bountiful crop, and warm days and cool nights over the length of the growing season, making growers and winemakers alike giddy in anticipation of a fabulous vintage. The harvest began one week later than average, beginning with Sauvignon Musque on August 30th and finishing with Sauvignon Blanc on September 10th. The clusters were hand-picked in prime condition in the cool morning hours, then pressed and fermented with native yeasts in stainless steel, concrete and new French oak. The wine was aged *sur lie* for six months with timely *batonnage*, and bottled in March, 2013. The grapes were certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

### TASTING NOTES

This wine reveals aromas of stone fruits—white peach, nectarine and especially pear—delicate floral notes of jasmine and orange blossom, hints of tropical fruits, and touches of pine sap, green almond and slate. It fills the mouth with full flavors of pear, key lime, grapefruit peel and vanilla, while maintaining focus and finesse through to the long mineral finish. Notes winemaker Nigel Kinsman: *The outstanding characteristic of this wine is ripe pear balanced by superb minerality and fresh acidity. It has a wonderful attack that spreads on the palate—it is intense, full-bodied, polished and precise.*

### GRAPE SOURCE

75% Sauvignon Musque Eisele Vineyard  
25% Sauvignon Blanc Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%  
Total Acid: 5.6g/L  
pH: 3.36  
Production: 960 cases  
Release Date: May 1, 2013

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