



## ARAUJO ESTATE WINES 1994 SYRAH

### WINEGROWING INFORMATION

The 1994 growing season began with a long cool spring, followed by more cool weather during the summer months. Morning fog, mild daytime temperatures and cool evenings gave the vines ample time to mature completely, yielding grapes that were rich, concentrated, remarkably flavorful and beautifully balanced. We harvested our syrah vines on September 20. The grapes were co-fermented with estate Viognier in stainless steel tanks, went through an extended maceration of 40 days, then aged 24 months in 60% new chateau-style French oak barrels. The wine was bottled in December, 1996.

### TASTING NOTES

Winemaker Francoise Peschon notes: *This wine's aroma is intensely spicy, full of clove and cinnamon, black tea and smoke. In the mouth the rich flavors of plum, chocolate, toffee and pepper, are deep without heaviness, and the massive but fine silky tannins linger through the long sweet finish. This wine is supple enough to drink now, but will develop in complexity with 5 to 10 years of cellaring.*

### GRAPE SOURCE

94% Syrah Eisele Vineyard  
25% old vines (planted 1978)  
75% new vines (planted 1991)  
6% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.8%  
Total Acidity: 0.56  
pH: 3.89  
Production: 100 cases  
Release Date: October 1, 1997

2155 PICKETT ROAD · CALISTOGA, CA 94515  
P 707.942.6061 · F 707.942.6471