



ARAUJO ESTATE WINES 1995 SYRAH

WINEGROWING INFORMATION

The 1995 growing season began with major winter flooding in January and March followed by a cool frost free but still wet spring, bringing later than usual flowering. Both rain and a freak hailstorm in June resulted in a light fruit set and small clusters. A warmer than usual summer allowed the grapes to hang on the vines for an extended period. The grapes benefited from this extra hang time, yielding a crop that was richly concentrated, intense and beautifully balanced. We harvested our Syrah vines on September 25, 1995. The grapes were sorted in the vineyard, then cofermented with 10% Eisele Vineyard Viognier. The grapes were macerated for 45 days in stainless steel, then aged in 65% new oak barrels for 21 months. The wine was bottled in July, 1997.

TASTING NOTES

This wine is brimming with full-bodied flavors of jammy, ripe black fruit, dried cranberries, and cherry preserves. Winemaker Francoise Peschon notes: *The addition of Viognier adds an aromatic floral intrigue and softens the massive tannins in this intensely flavored wine. The notes of allspice, cinnamon, and hints of white pepper give a lasting spicy finish to the huge flavors and mouthfilling texture. It is intensely concentrated and surprisingly supple. This wine should age effortlessly for 20 years.*

GRAPE SOURCE

90% Syrah Eisele Vineyard
10% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%
Total Acid: 0.57
pH: 3.69
Production: 340 cases
Release Date: October 1, 1998

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