



ARAUJO ESTATE WINES

1997 SYRAH

WINEGROWING INFORMATION

The 1996 growing season began with an early budbreak following warm winter temperatures and generous early rain. During bloom in May, four inches of rain reduced the overall crop by 25%, and intense heat spikes in July kept the remaining berries small and very concentrated. The heat of summer was followed by a mild autumn, allowing the clusters to ripen completely for optimal flavor development. We harvested our Syrah vines during the first two weeks of September. The grapes were sorted in the vineyard, crushed and de-stemmed into small fermentors, then co-fermented with 10% Eisele Vineyard Viognier. The wine macerated on its skins for 35 days before being pressed off, then aged for 19 months in 60% new French oak barrels, and bottled in May, 1998.

TASTING NOTES

This rich, full-bodied wine is intensely concentrated with a nose of Asian spices, black tea and dusty potpourri. Cofermentation with Eisele Vineyard Viognier adds an exotic note of orange rind and a delicate aroma of violets. Winemaker Francoise Peschon notes: *This Syrah is packed with spices of cinnamon, allspice and pepper, and rich ripe fruit expressed as dried cranberries, dark plum sauce, black cherries, well integrated with notes of toffee, molasses, and crème de cassis. The tannins are dense and voluminous, yet velvety and soft.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%
Total Acid: 0.60
pH 3.76
Production: 350 cases
Release Date: October 1, 1999

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