



## ARAUJO ESTATE WINES 1998 SYRAH

### WINEGROWING INFORMATION

El Nino was the dominant force of the 1998 season, bringing 60 inches of rain and extreme weather conditions. An unusually cold, wet spring delayed budbreak and helped produce one of the latest harvests on record. The cool summer was punctuated by intense heat spikes, but although weather during the growing season was erratic and the crop was small, vineyard management practices, including aggressive cluster thinning and leaf removal, produced excellent flavor development. September and October gave us warm, dry Indian Summer conditions that allowed the vines to fully ripen their clusters. Harvest began in late September, several weeks later than in previous years. The grapes were hand picked and sorted in the vineyard, crushed and de-stemmed into small fermenters, then co-fermented with 4% 'Eisele Vineyard' Viognier. The wine aged for 17 months in 60% new Francois Freres and Taransaud barrels, and was bottled in April, 2000.

### TASTING NOTES

This opulent wine is aromatically expressive and dark and voluptuous on the palate revealing outstanding ripeness and purity. It fills the mouth with rich fruit and spice, and supple tannins. Winemaker Francoise Peschon notes: *This beautifully perfumed wine exudes exotic aromas of orange blossoms, blackberries and pomegranate. The palate of blackberry and cassis is complemented with accents of five spice, hoisin and roasted pine nuts, affording the taster a rich and exuberant experience.*

### GRAPE SOURCE

96% Syrah Eisele Vineyard  
4% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%  
Total Acid: 0.54  
pH: 3.78  
Production: 330 cases  
Release Date: October 1, 2001

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