



ARAUJO ESTATE WINES 1999 SYRAH

WINEGROWING INFORMATION

The 1999 growing season was dominated by La Niña and presented dry conditions and below normal temperatures, delaying the start of the growing season by almost two weeks. The cool, wet season of the previous year, influenced by El Niño, impacted the 1999 crop so that the clusters were not only small but also light in weight. A mild summer allowed the grapes to ripen with excellent balance and fully mature flavor development. A warm weather pattern in late September ushered in the Syrah harvest, begun on September 25th and completed on October 5th. After hand sorting in the vineyard, the grapes were gently crushed into small stainless steel tanks and fermented individually by vineyard block. Some of the lots were co-fermented with Viognier, and others remained 100% Syrah until final blending. The wine aged for 19 months in 70% new Francois Frères and Taransaud barrels, and was bottled in April 2001.

TASTING NOTES

Enormously complex and distinctive, this Syrah has aromas of blackberry, licorice, pomegranate, dark chocolate, smoked meat, orange zest, potpourri and an exotic wild streak of toasted coconut. On the palate, a steely mineral exterior is intertwined with cassis, flowers and ripe plum. The ripe creamy tannins are mouth filling, silky smooth and sappy, and the flavors linger on. Winemaker Françoise Peschon notes: *I feel this is the best Syrah we have made to date. Its floral intrigue is charming, supported by layers of ripe dark fruit, all packed in a seamless framework of silky luscious tannins. The varietals character is so distinctive and persistent; it is a hedonistic wine on all levels, the essence of Syrah.*

GRAPE SOURCE

94% Syrah Eisele Vineyard
6% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%
Total Acid: 0.62
pH: 3.83
Production: 340 cases
Release Date: October 1, 2002

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