



ARAUJO ESTATE WINES 2000 SYRAH

WINEGROWING INFORMATION

Through February and early March, consistent rain fully charged the soils with water as the season began, and a mild spring, with little frost, allowed even bud break and good early development of the vines. Fruit set in late May was very uniform. With the exception of a brief hot spell in mid-June and some intermittent showers in September, the season was consistent and mild. Warm days and cool nights allowed the grapes to reach optimum ripeness with excellent balance, saturated color and intense flavors. Relative to the long, slow growing season, the Syrah harvest went quickly, beginning on September 25th and ending on September 29th. The grapes were hand picked at night, and after de-stemming were fermented separately by vineyard block in small stainless steel tanks. Some of the lots were co-fermented with a small amount of Viognier, and others remained 100% Syrah until final blending. The wine aged for 21 months in 50% new Francois Frères barrels, and was bottled in April 2002.

TASTING NOTES

Distinctive and dramatic, this wine is packed with personality, reflecting the depth and intensity of the estate-grown fruit. On the nose, concentrated aromas of huckleberry, currant, plum, blackberry liqueur, tar and licorice mix with nuances of smoked meats. Dark fruit, chocolate, orange zest, violets and cola nut flavors give the wine a captivating sweetness on the palate, balanced by silky tannins. Winemaker Francoise Peschon notes: *This wine integrates the Eisele Vineyard terrior with the true varietal character of the fruit. It is sweetly perfumed, voluptuously textured, and intriguingly persistent.*

GRAPE SOURCE

97% Syrah Eisele Vineyard
3% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 0.56
pH: 3.77
Production: 450 cases
Release Date: October 1, 2003

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