



ARAUJO ESTATE WINES

2001 SYRAH

WINEGROWING INFORMATION

A mild winter with only two-thirds of normal rainfall preceded the superb 2001 growing season, which began early with warm, dry conditions. A surprise spring frost caused significant concern, but the weather turned warm, with flowering and fruit set occurring quickly and uniformly. Heat in May and June kept cluster sizes small but accelerated development, while cooler weather in July and August allowed tannin maturity to parallel fruit maturity, producing strong natural acidities and intense flavors. The fruit was harvested at night on September 4th. Each lot went through individual cold soaks, natural fermentations and some extended macerations in small stainless steel tanks. The wine was aged in 50% new French oak barrels for 18 months and bottled in April, 2003.

TASTING NOTES

This remarkable wine seduces the taster with aromas of black fruit, cocoa butter, toasted coconut and espresso. In the mouth, hair-raising flavors of truffle, bacon fat and blackberry liqueur coat the tongue with velvet silky tannins, while Viognier adds notes of orange blossom and dried apricots. The wine is rich, persistent and opulent through the long, flinty finish. Francoise Peschon notes: *A superb vintage and extreme selection make this the best Syrah we have produced to date, with a power and finesse not of this earth. It is a voluptuous, luscious and pure expression of the varietal and the Eisele Vineyard.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acidity: 0.54
pH: 3.96
Production: 200 cases
Release Date: October 1, 2004

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