



ARAUJO ESTATE WINES 2003 SYRAH

WINEGROWING INFORMATION

Following a warm winter with above average rainfall, the start of the 2003 growing season was delayed by a cool spring and an unusually wet April that reduced the fruit set and cluster size. A benign summer ensued, with classic conditions of cool, foggy mornings followed by long summer days of temperatures mostly in the 80's, allowing flavors to develop well in advance of sugars. Some long-awaited heat arrived in mid-September, bringing the small crop of already flavorful grapes to full phenolic ripeness. Harvest began on September 17th, and continued until September 27th. The grapes were picked and delivered to the winery during the cool pre-dawn hours. The fruit was sorted by hand, de-stemmed, and cold-soaked, and underwent native yeast fermentations and extended macerations in small open-top fermenters. The wine was aged in 50% new French oak barrels for 21 months and bottled in July, 2005.

TASTING NOTES

This deep ruby-red wine is fragrant with a perfumed nose of crushed violets, cassis liqueur and cinnamon bark. In the mouth, it tastes of deep, earthy bittersweet chocolate, blackberries, roasted chestnuts and wild game, finishing with a hint of graphite and smoke. Winemaker Francoise Peschon notes: *This rich and powerful Syrah, with its mouth-coating richness and silky, effortless tannins, combines tremendous concentration with finesse and style. Full in flavor but without any heaviness, it is perfectly balanced and drinkable now, but will age for many years.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.9%
Total Acid: 0.61g/100ml
pH: 3.93
Production: 300 cases
Release Date: October 1, 2006

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