



## ARAUJO ESTATE WINES 2004 SYRAH

### WINEGROWING INFORMATION

After a winter of average rainfall, the 2004 growing season began in earnest in March, with summer-like weather that warmed the vineyard soils. Budbreak, and then bloom, occurred evenly and early, but the crop set was very light. After some heat in late April, mild, consistent weather through the long summer months promoted steady, even and early ripening. With low yields, the grapes developed superb flavor concentration by late August, and the cool mornings were followed by hot afternoons, bringing the crop to ideal ripeness across the vineyard. The Syrah harvest began on August 28th with early, pre-dawn picks; the last pans of fruit were delivered to the crush pad on September 8th. The fruit was sorted by hand, de-stemmed, and gravity fed to small open top fermentors, where it underwent cold-soaking, native yeast fermentations with the co-fermentation of 4% Viognier, and extended macerations. The wine was aged in 50% new French oak barrels for 22 months and bottled in August, 2006.

### TASTING NOTES

This intense, inky-hued wine displays flamboyant aromas of crushed blackberries, dark chocolate, sandalwood and exotic floral notes of honeysuckle and orange blossom. In the mouth, it is deep, dark and densely brooding, as flavors of plum, mocha and licorice fill the palate, finishing with persistent mineral notes marked by remarkable sweetness and fine tannins. Winemaker Françoise Peschon notes: *This luscious wine has layers and layers of flavor of black fruit and spices, with an underlying structure of supple tannins and gravelly finesse. It combines the heady wildness of the Syrah grape with the elegant terroir of the Eisele Vineyard in a compelling, sensuous and complete wine.*

### GRAPE SOURCE

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

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.9%  
Total Acid: 0.6g/100ml  
pH: 4.01  
Production: 550 cases  
Release Date: October 1, 2007

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