



## ARAUJO ESTATE WINES 2006 SYRAH

### WINEGROWING INFORMATION

The heavy rains that ushered in the 2006 New Year lingered into a persistent wet spring. Unbroken through mid-April, the damp weather fully charged the soils with moisture, and bloom was delayed into June, when warm, dry weather created perfect conditions for fruit set. Record heat in July caused no damage to the young, green berries, but kept them small and intensely flavored as the season progressed. A long, mild growing season ensued into fall, extending the hang time and allowing the grapes to slowly and evenly ripen their flavors while maintaining superb acidity. The Syrah harvest began on September 13th and was completed on the 21st. The fruit was harvested under lights in early pre-dawn picks, hand sorted, de-stemmed, and gravity fed into 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 French oak barrels for 21 months and bottled in July, 2008. The grapes were certified 'Organic' by the California Certified Organic Farmers and certified 'Biodynamic' by Demeter.

### TASTING NOTES

This wine shows a smoky nose with hints of leather and gaminess and a touch of slate. In the mouth, it is dense and voluptuous with flavors of black cherry and blackberry around a core of elegant but immense sweet tannins, finishing with a long chocolate persistence. Notes winemaker Françoise Peschon: *This full-bodied wine shows enormous intensity without any heaviness. The elegance of the tannins balances their depth, and the smoky and flinty character adds charm and complexity to the rich fruit and earthy notes.*

### GRAPE SOURCE

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

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Total Acid: 0.58g/100ml  
pH: 3.86  
Production: 380 cases  
Release Date: October 1, 2009

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