



ARAUJO ESTATE WINES 2007 SYRAH

WINEGROWING INFORMATION

Warm temperatures in early spring and lower than average rainfall resulted in an early start to the stunning 2007 growing season, with budbreak occurring in mid-March. The lack of rain continued through spring and the vines responded to the dry soils by producing a healthy, controlled canopy and an excellent fruit set of small berries. The dry weather and corresponding lack of vigor allowed the vineyard crew to focus on thinning the clusters in a timely manner, while low humidity kept disease and pest pressures to a minimum. With the onset of summer, cool and consistent temperatures prevailed through the end of the season with few unseasonably warm days, creating optimal conditions for slow steady ripening and balanced acidity in the fruit. The early start to the growing season caused the harvest to begin slightly earlier than normal, with the first block of Syrah harvested on September 4th and the final grapes picked on September 16th. The fruit was sorted, de-stemmed and cold-soaked, undergoing native yeast fermentations and long macerations in open-top fermentors. The wine was aged in 50% new French oak barrels for 22 months and bottled in July 2009. The grapes were certified 'Organic' by California Certified Organic Farmers, and 'Biodynamic' by Demeter.

TASTING NOTES

This deep and dark wine reveals primal notes of scorched earth, clay, roasted cocoa and charcuterie, while Asian notes of Five Spice, clove, star anise and orange rind make this Syrah a delight to the senses. Vibrant flavors of plum sauce and rhubarb are wrapped around a firm inner core, and the fine tannins and long mineral finish denote a wine that is balanced and pure. Notes winemaker Matt Taylor: *This expressive wine exhibits smoked meat and ripe fruit aromas on the nose, but in the mouth its true breeding is revealed. The palate is all about finesse, correct proportion, vibrancy and precision, giving enormous satisfaction in a seamless mouthful.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 0.61g/100ml
pH: 3.82
Production: 590 cases
Release Date: September 1, 2010

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