



ARAUJO ESTATE WINES 2009 SYRAH

WINEGROWING INFORMATION

The fine 2009 growing season began with a dry January, suggesting a third year of drought weather, but rains in February and again in May helped the reservoirs fill to capacity and provided much needed moisture to the vineyard. The fruit set was excellent and the vines were poised to grow rapidly, but some noticeable heat in June kept the plants in check and reduced the amount of canopy management for the crew. Temperatures throughout the summer remained on the cool side with plenty of morning fog, allowing the vines to slowly ripen their crop without typical heat stress until short heat spikes in late August helped push the berries to perfect ripeness while maintaining superb acidity. Harvest began somewhat early; the first block of Syrah was harvested on August 26th and the final grapes were picked on October 7th. The fruit was sorted, de-stemmed and cold-soaked, undergoing native yeast fermentations and macerations in open top fermenters. The wine was aged in 50% new French oak barrels for 19 months and bottled in July 2011.

TASTING NOTES

On the nose, this wine impresses with floral notes of pressed white flowers, kumquat and orange blossom moving into aromas of smoke, bacon, and graphite, juicy ripe wild strawberry, and hints of clove, ginger, chocolate, hazelnut and soy. On the palate, solid, firm but supple tannins surround a sweet, ripe core showing great balance without heat or heaviness, while the long mineral finish is reminiscent of warm river stones. Notes winemaker Nigel Kinsman: *While superbly ripe, this wine is deliciously complex from the nose to the finish, exhibiting fine tannins, great balance and excellent length with a sweet core.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 6.0 g/L
pH: 3.89
Production: 340 cases
Release date: October 1, 2012

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