



ARAUJO ESTATE WINES 2010 SYRAH

WINEGROWING INFORMATION

With heavy spring rains that ended a three year drought, the 2010 growing season began late, with cool spring temperatures delaying budbreak in the vineyard. Cool, showery weather persisted through May and then finally more normal temperatures returned in June for good weather at bloom and fruit set. Despite an intense heat spike in late August, the cooler overall temperatures and the long growing season allowed the grapes to maintain beautiful acidity and develop fine tannins, while warm weather in September brought the fruit to full maturity. The leisurely harvest began on September 16th and finished the 30th, about one week later than average, but in advance of fall rains that followed in October. The clusters were hand-picked in prime condition in the cool morning hours, then fermented in small tanks and aged in French oak barrels for 21 months; the wine was bottled in July, 2012. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

TASTING NOTES

On the nose, ripe aromas of red and black cherry, raspberry and blueberry are nuanced with hints of licorice, vanilla, sarsaparilla, lavender and thyme. On the palate, polished tannins envelop exotic flavors of roasted meats, black olive and white pepper, ending in a long, mineral finish. Notes winemaker Nigel Kinsman: *The wild flavors of Syrah are perfectly balanced by the refined minerality and herbal notes of chaparral. This wine exhibits delicious fruit, beautiful poise, elegance and harmony.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 5.9 g/L
pH: 3.92
Production: 390 cases
Release date: October 1, 2013

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