



## ARAUJO ESTATE WINES 2012 EISELE VINEYARD SYRAH

### GROWING SEASON

A dry winter turned into a wet spring, with over eleven inches of rain in March that filled the vineyard soils to field capacity. What ensued was an ‘ideal’ growing season, with even budbreak, beautiful weather at bloom, and fruit set that produced a bountiful crop. The full-sized clusters across the Eisele Vineyard completed veraison by mid-July, and flavor intensity developed steadily throughout the summer. Warm days and cool nights over the length of the growing season resulted in daily temperature swings of up to 50 degrees, and these variances allowed the tannins to ripen harmoniously, while sugar levels increased slowly through a cooler than average September.

Harvest of the Syrah began on September 12th and completed on September 26th. All clusters were hand-picked in prime condition during cool morning hours, preserving the varietal expression and freshness of the wine. The clusters were fermented in small tanks and aged in 50% new French oak barrels for 21 months; the wine was bottled in July, 2014.

The grapes were certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

### TASTING NOTES

Our winemaking team notes *“This delicious wine shows dark, rich purple in the glass, and displays a racy nose of smoked meat, bitter chocolate, coffee bean, licorice and a hint of violet. In the mouth, it develops opulent flavors of ripe, dark fruit lifted by floral notes, ending with impeccably fine tannins. The 2012 Syrah shows tremendous purity and intensity, while capturing the expression of the varietal.”*

### GRAPE SOURCE

99% Syrah  
1% Viognier  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Release date: June 17, 2015

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