



## ARAUJO ESTATE WINES 2003 VIOGNIER

### WINEGROWING INFORMATION

Following a warm winter with above average rainfall, the start of the 2003 growing season was delayed by a cool spring and an unusually wet April that reduced the fruit set and cluster size. A benign summer ensued, with classic conditions of cool, foggy mornings followed by long summer days of temperatures mostly in the 80's, allowing flavors to develop well in advance of sugars. Harvest began later than usual on September 15th with perfect conditions. Hand picked and hand sorted in the vineyard, the fruit was whole-cluster pressed and fermented in stainless steel drums with no malolactic fermentation. The wine was bottled in April 2004.

### TASTING NOTES

The wine exudes characteristic aromas of honey, orange blossom and fruit nectar, while on the palate flavors of pear and mango are wrapped in a round and luscious mouthfeel. Serve it well chilled with seafood, spicy dishes or fresh fruit and cheese.

### GRAPE SOURCE

100% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%  
Total Acid: 0.61  
pH: 3.81  
Production: 94 cases  
Release Date: October 2004

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