



## ARAUJO ESTATE WINES 2004 VIOGNIER

### WINEGROWING INFORMATION

The 2004 growing season began abruptly with summer-like weather in March, ending a winter of average rainfall, and warming the vineyard soils. Budbreak and then bloom occurred evenly and early, but the crop set was very light. After some heat in late April, mild, consistent weather through the long summer months promoted steady, even and early ripening. The flavors in the grapes were delicious and well-developed long before the sugars rose to picking levels, allowing the fruit to hang until the color was deep golden and the flavors perfectly balanced. Harvest began early, with the first clusters of Sauvignon Musque picked on August 17th, followed by Sauvignon Blanc, and finally Viognier on August 27th. The fruit was whole-cluster pressed and fermented in stainless steel drums with no malolactic fermentation and bottled in April, 2005.

### 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 with shellfish, caramelized vegetables, spicy dishes or fresh fruit and cheese.

### GRAPE SOURCE

100% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%  
Total Acid: 0.59  
pH: 3.81  
Production: 59 cases  
Release Date: October 2005

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