



## ARAUJO ESTATE WINES 2005 VIOGNIER

### WINEGROWING INFORMATION

The 2005 growing season began as one of the wettest springs on record, with rains that continued well into June. Full soil moisture capacity in the vineyard encouraged long leafy shoots, and clear weather at bloom allowed an excellent fruit set, all of which kept our crews busy thinning leaves and shoots to provide ideal exposure for the grapes. A spectacular summer ensued, with warm, sunny days and cool nights, and even through September, the weather continued mild with no severe heat spikes. Not harvested until September 29th, the 2005 Viognier grapes benefited from the long hang time and produced sweet, golden fruit. The fruit was hand picked in the early morning hours, hand sorted in the winery, gently pressed and fermented in stainless steel barrels. The wine was bottled in June, 2006.

### TASTING NOTES

The wine presents a full bouquet of pear, apricot and green apple, with hints of pineapple and other exotic fruits sweetened with honey. In the mouth, it is richly textured, succulent and vibrant. Notes Françoise: *The 9 months sur lie in stainless drums allowed this wine to fully develop its characteristic floral notes of jasmine and honeysuckle, with a great weight and density in the mouth. The long finish of clean minerality expresses the vineyard's terroir.*

### GRAPE SOURCE

100% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%  
Total Acid: 0.5  
pH: 4.1  
Production: 59 cases  
Release Date: October 2006

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