



ARAUJO ESTATE WINES 2006 VIOGNIER

WINEGROWING INFORMATION

The heavy rains that ushered in the 2006 New Year lingered into a persistent wet spring. Unbroken through mid-April, the damp weather fully charged the soils with moisture, and bloom was delayed into June, when warm, dry weather created perfect conditions for fruit set. Record heat in July caused no damage to the young, green berries. A long, mild growing season ensued into fall, allowing the grapes to slowly and evenly intensify their flavors while maintaining superb acidity. Not harvested until September 23rd, the 2006 Viognier grapes benefited from their long hang time and produced sweet, golden fruit. The fruit was hand-picked in the early morning hours, then whole-cluster pressed, fermented in stainless steel drums and bottled in March, 2007. The grapes were certified 'Organic' by the CCOF, and the wine is certified 'Biodynamic®' by Demeter.

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. This Viognier is made from certified organic grapes, and the wine is certified Biodynamic®. 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 and a long finish of clean minerality.*

GRAPE SOURCE

100% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.62
pH: 3.70
Production: 67 cases
Release Date: October 2007

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