



ARAUJO ESTATE WINES 2007 VIOGNIER

WINEGROWING INFORMATION

Warm temperatures in early spring and lower than average rainfall resulted in an early start to the stunning 2007 growing season, with budbreak occurring in mid-March. The lack of rain continued through spring and the vines responded to the dry soils by producing a healthy, balanced canopy and an excellent fruit set of small berries. The dry weather and corresponding lack of vigor allowed the vineyard crew to focus on thinning the clusters in a timely manner, while the lack of humidity kept disease and pest pressures to a minimum. After the onset of summer, cool and consistent temperatures prevailed through the end of the season, with few days over 100 degrees, creating optimal conditions for slow, steady ripening and balanced acidity in the fruit. In spite of an early start, the mild season returned harvest to traditional dates; the Voignier was hand picked in the early morning hours of August 25th. The fruit was gently pressed, fermented in stainless steel barrels, and bottled in March, 2008.

TASTING NOTES

The wine captures the vintage with its heady aromas of stone fruits – peaches, lychees and nectarine pits – ripe melons and notes of sage and hazelnuts. In the mouth, the wine immediately coats the palate while keeping its focus of rich fruit and balanced acidity. Notes winemaker Matt Taylor: *This wine is intensely expressive, exhibiting ripe stone and tropical fruit aromas with hints of crushed rocks and sage. The wine's full body, balanced by a long mineral finish, is testimony to attention to detail in the vineyard and a remarkable vintage.*

GRAPE SOURCE

100% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.67
pH: 4.00
Production: 115 cases
Release Date: October 2008

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