



## ARAUJO ESTATE WINES 2010 VIOGNIER

### WINEGROWING INFORMATION

The 2010 growing season began late, with cool spring temperatures delaying budbreak in the vineyard. Cool, showery weather persisted through May and then finally more normal temperatures returned in June for good weather at bloom and fruit set. Despite a heat spike in late August, the cooler overall temperatures for the growing season allowed the grapes to maintain a beautiful acidity, ensuring crisp and lively flavors, while warm weather in September helped bring the fruit to full maturity. The leisurely harvest was about one week later than average; the Viognier was harvested on September 22nd. The clusters were hand-picked in prime condition in the cool morning hours, then whole-cluster pressed and fermented with native yeasts in stainless steel drums. The wine was barrel-aged sur lie for seven months with weekly *batonnage*, finished in French oak and bottled in May, 2011. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

### TASTING NOTES

The perfumed aromas of this wine show no restraint—exotic notes of guava, nectarine, honeydew melon, jasmine and citrus blossom touched with honeycomb and spicy sandalwood fill the nose. On the mouth, the wine is unctuous and succulent while its acidity and minerality keep it beautifully proportioned and focused through its long finish. Notes winemaker Nigel Kinsman: *The balanced freshness and viscosity in this wine combine the characteristic honey and tropical fruit aromas of Viognier with lovely stone fruit qualities and minerality from the vineyard. It is a wine of creaminess, brightness and depth.*

### GRAPE SOURCE

100% Viognier Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.3%  
Total Acid: .63 g/100 ml  
pH: 3.65  
Release Date: October 1, 2011

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