



ARAUJO ESTATE WINES 2012 VIOGNIER

WINEGROWING INFORMATION

A dry winter turned into a wet spring, with over eleven inches of rain in March that filled the vineyard soils to field capacity. What ensued was a 'perfect' growing season, with even budbreak, fine weather at bloom and fruit set that produced a bountiful crop, and warm days and cool nights over the length of the growing season, making growers and winemakers alike giddy in anticipation of a fabulous vintage. Harvest began one week later than average; the Viognier was harvested on September 17th. The clusters were hand-picked in prime condition in the cool morning hours, then pressed and fermented with native yeasts in stainless steel and one year old French oak. The wine was aged *sur lie* for six months with timely *batonnage*, and bottled in March, 2013. The grapes were certified 'Organic' by California Certified Organic Farmers and 'Biodynamic' by Demeter.

TASTING NOTES

This wine exhibits heady aromas of juicy ripe pear, peach, fresh ginger, key lime pie, honeydew melon and a hint of vanilla bean. In the mouth, fruit flavors are enveloped in a creamy and succulent texture while displaying a fineness of structure that keeps the wine in balance. Notes winemaker Nigel Kinsman: *The wine shows a strong attack, a crescendo in the middle and then tapers to a long stony finish with a note of green almond. It is precise, elegant, sleek and incredibly enticing.*

GRAPE SOURCE

100% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 5.4 g/L
pH: 3.68
Production: 130 cases
Release Date: October 1, 2013

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