



EISELE VINEYARD 2013 VIOGNIER

WINEGROWING INFORMATION

The 2013 growing season began with dry, warm weather that delivered one of the earliest recorded bud breaks. Fears of frost gave way to anticipation as warm May weather brought even flowering and a strong fruit set. Under canopies left at full size, a heat wave which ended on July fourth had little impact and the balance of the season progressed under optimal conditions. As flavors developed evenly across the Eisele Vineyard, golden Viognier clusters were harvested in the second week of September during cool morning hours. The fruit was whole-cluster pressed and fermented with native yeasts in 50% stainless steel and 50% used French oak. The wine was aged “sur lie” for 10 months with timely batonnage. The grapes were certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

TASTING NOTES

Our winemaking team notes *“The 2013 Eisele Viognier shows an exceptional liveliness that carries through the expansive palate. While loaded with peach, orange and honeysuckle, it finishes with fresh, clean minerality – this wine is at once rich, intense and precise.”*

GRAPE SOURCE

100% Viognier Eisele Vineyard
Napa Valley

Release Date: September 1, 2014

2155 PICKETT ROAD · CALISTOGA, CA 94515
P 707.942.6061 · F 707.942.6471

E-MAIL: WINE@ARAUJOESTATE.COM · WEB SITE: WWW.ARAUJOESTATEWINES.COM