



ARAUJO ESTATE WINES 2014 EISELE VINEYARD VIOGNIER

GROWING SEASON

While winter rainfall in Napa Valley was late and half the normal amount, the spring rains came as a blessing, right after the emergence of the first shoots; they soaked deeply into the Eisele Vineyard soils, stimulating humification and encouraging healthy vine growth. The constant warm weather of the first three months combined with the dry winter led to the earliest bud break on record in the Eisele Vineyard. Bloom was one week earlier than 2013 (but two to three weeks earlier than usual). The fast and homogenous flowering ensured a good fruit set with cluster sizes slightly below average. The typical Calistoga warm summer allowed even ripening of the grapes, which progressed to early maturity.

The Viognier parcel picked on September 2nd, a few days ahead of 2013, resulted in concentrated grapes, leading to a generous wine with a floral and delicate expression of Viognier. The wine was aged “sur lie” for seven months in 60% French oak barrels and was bottled in March, 2015.

The grapes were certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

TASTING NOTES

Our winemaking team notes *“This final varietal bottling of Viognier from the Eisele Vineyard strikes our winemaking team as a celebration of orange blossom, jasmine, honeysuckle, and stone-fruits. The lush texture is complimented with a bright, lively palate and a long mineral finish.”*

GRAPE SOURCE

100% Viognier
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.6%
Release date: June 17, 2015

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