



## ARAUJO ESTATE WINES 2004 ALTAGRACIA

### WINEGROWING INFORMATION

After a winter of average rainfall, the 2004 growing season began in earnest in March, with summer-like weather that warmed the vineyard soils. Budbreak, and then bloom, occurred evenly and early, but the crop set was very light. After some heat in late April, mild, consistent weather through the long summer months promoted steady, even and early ripening. With very low yields, averaging just over one and one-half tons per acre, the grapes developed superb flavor concentration by late August, and the Cabernet harvest began early, on September 2nd. Cool, pre-dawn picks were followed by hot afternoons, bringing the crop to ideal ripeness across the vineyard. The last pans of fruit were delivered to the crush pad on September 11th. The fruit was sorted by hand, de-stemmed, and gravity fed to small stainless tanks, where it underwent cold-soaking, native yeast fermentations, and extended macerations. The wine was aged in 100% new French oak barrels for 22 months and bottled in August, 2006.

### TASTING NOTES

The 2004 Altagracia expresses the vibrancy of the younger Eisele Vineyard Cabernet Sauvignon fruit, blended with estate Merlot, Petit Verdot and Cabernet Franc. The second cabernet of the estate, it is a serious, compelling wine with opulent fruit and seamless tannins. It exhibits a rich bouquet of warm huckleberries and dried cherries, spiced with cinnamon, espresso, shaved pencil, dried bay leaf and sage. Notes winemaker Francoise Peschon: *This blend produced mouth-filling wine of deep color and smooth, sweet tannins. Its intense berry flavors and intriguing slate and mineral notes provide density and complexity. It is ready to drink now, but will easily age for years.*

### GRAPE SOURCE

66% Cabernet Sauvignon Eisele Vineyard  
14% Merlot Eisele Vineyard  
10% Petit Verdot Eisele Vineyard  
10% Cabernet Franc Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Total Acid: 0.56  
pH: 3.86  
Production: 762 cases  
Release Date: May 1, 2007

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