



ARAUJO ESTATE WINES 1992 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1992 growing season was characterized by moderate weather conditions punctuated by a heat wave in late August. Deciding to wait out the heat, the winemaker's patience was rewarded by cooler temperatures in September, allowing the vines to develop their fruit more gradually to optimal physiological ripeness. Selective picking made for a fine early crush. The grapes were harvested in mid-September, crushed in the newly completed estate winery, fermented in stainless steel tanks, then aged for 25 months in 100% new French oak, Chateau-style barrels. The wine was bottled in December 1994.

TASTING NOTES

The 1992 vintage displays a spicy sweet nose, lively flavors of black currant, chocolate, toffee, and cedar, and a characteristically long mineral finish. Remarkably smooth, the wine delivers, a luscious mouthfeel, with richly concentrated fruit and silky tannins. Consulting winemaker Tony Soter notes: *Vintages like 1992 tend to produce approachable wines with attractive ripe fruit and soft tannins. This elegant wine shows the classic Eisele Vineyard cabernet flavors and an expressive early aroma development. Full bodied and powerful now, yet beautifully balanced, it will continue to develop with cellaring.*

GRAPE SOURCE

100% Cabernet Sauvignon Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.4%
Total Acid: 0.59%
pH: 3.77
Production: 810 cases
Release Date: October 1, 1995

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