



## ARAUJO ESTATE WINES 1993 CABERNET SAUVIGNON

### WINEGROWING INFORMATION

Preceded by heavy winter rains, the 1993 growing season was unusually cold and foggy, with a few short waves of heat in August and September, followed by more mild temperatures. The vines benefited from the long season and yielded rich, intense, and fully mature fruit. A leisurely paced harvest allowed selective picking of all blocks, including the first production from young Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, harvested on September 14, followed by the older blocks picked on October 7. The grapes were fermented in stainless steel tanks, then aged for 22 months in 75% new Chateau-style French oak barrels. The wine was bottled in July 1995.

### TASTING NOTES

The 1993 vintage is a pure, classic expression of the Eisele Vineyard aromas and flavors of black cherry, cassis, chocolate, mineral and spice, complemented by toasty sweet vanilla and a clear cedar note. Surprisingly elegant and polished, the wine's intense richness is balanced by exceptionally fine and silky tannins, delivering a lingering full-bodied finish. Consulting winemaker Tony Soter notes: *In its youth, this wine has always displayed remarkable grace and harmony. Its powerful fruit and supple tannins are superbly balanced, expressing great finesse and promising ageability well into the next century.*

### GRAPE SOURCE

92% Cabernet Sauvignon Eisele Vineyard  
7% Cabernet Franc Eisele Vineyard  
1% Petit Verdot Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%  
Total Acid: 0.59  
pH: 3.75  
Production: 1285 cases  
Release Date: October 1, 1996

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