

ARAUJO ESTATE WINES 1996 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1996 growing season began with an early budbreak following warm winter temperatures and generous early rain. During bloom in May, four inches of rain reduced the overall crop by 25 percent, and intense heat spikes in July and August kept the remaining berries small and very concentrated. The heat of summer was followed by a mild September, allowing the clusters to ripen completely for optimal flavor development. We harvested our Cabernet from the middle of September through the first week of October. The grapes were crushed and de-stemmed into stainless tanks, fermented separately by vineyard block, then aged 21 months in 75% new French oak barrels, and bottled in July, 1998.

TASTING NOTES

This powerful wine is brimming with flavors of ripe dark fruit—blackberry, blueberry, plum and blackcurrant—balanced by dark chocolate, roasted coffee, spice and sweet vanilla notes. Winemaker Françoise Peschon comments: There is an earthy and mineral character typical of the Eisele Vineyard terroir, with seamless fine-grained tannins that are elegantly integrated. Dense and structured, this wine will benefit from several more years of bottle age, and should age gracefully for at least two decades.

GRAPE SOURCE

91% Cabernet Sauvignon Eisele Vineyard 6% Cabernet Franc Eisele Vineyard 3% Petit Verdot Eisele Vineyard Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5% Total Acid: 0.56 pH: 3.64 Production: 2305 cases Release Date: October 1, 1999

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