



## ARAUJO ESTATE WINES 2006 CABERNET SAUVIGNON

### WINEGROWING INFORMATION

The heavy rains that ushered in the 2006 New Year lingered into a persistent wet spring. Unbroken through mid-April, the damp weather fully charged the soils with moisture, and bloom was delayed into June, when warm, dry weather created perfect conditions for fruit set. Record heat in July caused no damage to the young, green berries, but kept them small and intensely flavored as the season progressed. A long, mild growing season ensued into fall, extending the hang time and allowing the grapes to slowly and evenly ripen their flavors while maintaining superb acidity. The unhurried harvest of the Bordeaux varietals began on September 21st, with the last clusters of Cabernet picked on October 3rd. The fruit was hand-picked under lights in the cold night hours, hand sorted, fermented and macerated in small tanks, and then aged in French oak barrels for 24 months. The wine was bottled in November, 2008. The grapes were certified 'Organic' by the California Certified Organic Farmers and certified 'Biodynamic' by Demeter.

### TASTING NOTES

This wine shows rich aromas of ripe black cherries and currants lifted by mineral notes of graphite dust, floral tones of lavender and violets, and warm notes of brioche, leather, cocoa nib and tar. In the mouth, intense flavors of ripe fruit are structured by beautifully integrated but massive tannins tightly wound around a core of deep sweetness, displaying a brooding palate driven by earthiness. The persistent finish lingers with minerality and sweet tannins. Notes winemaker Françoise Peschon: *The tiny berries characteristic of the vintage here gave us an intense wine of remarkable depth and intensity, with loads of full, round tannins and mouth-coating flavor, but with delicacy in the dusty potpourri nose and the long graphite finish. The wine is earth-driven, rich and vibrant.*

If you plan to serve this vintage before 2011, decanting the wine for about 4 hours before serving is recommended, as it was quite closed when poured directly from the bottle at the time of release. Decanting will aerate the wine, allowing it to open up and express its breadth of flavors and textures more completely.

### GRAPE SOURCE

88.5% Cabernet Sauvignon Eisele Vineyard  
6% Cabernet Franc Eisele Vineyard  
4% Petit Verdot Eisele Vineyard  
1.5% Merlot Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Total Acid: 0.59 g/100ml  
pH: 3.77  
Production: 1600 cases  
Release Date: October 1, 2009

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