



ARAUJO ESTATE WINES 1998 CABERNET SAUVIGNON

WINEGROWING INFORMATION

El Niño was the dominant force of the 1998 season, bringing 60 inches of rain and extreme weather conditions. An unusually cold, wet spring delayed budbreak and helped produce one of the latest harvests on record. The cool summer was punctuated by intense heat spikes, but although weather during the growing season was erratic and the crop was small, vineyard management practices, including aggressive cluster thinning and leaf removal, produced excellent flavor development. September and October gave us warm, dry Indian Summer conditions that allowed the vines to fully ripen their remaining clusters. Harvest began in mid-October, four weeks later than average. The grapes were of uniform maturity, resulting in wines with richly concentrated flavors. After hand-sorting in the vineyard, the grapes were gently crushed into small stainless steel tanks, fermented individually by vineyard block, then aged for 18 months in 75% new French oak barrels. The wine was bottled in May 2000.

TASTING NOTES

With its rich ruby color, this supple and elegant wine exudes dark notes of black cherry, black currant, tobacco, coffee and cedar, and whispers a suggestion of violets and nutmeg. It fills the mouth with luscious fruit and warm silky tannins. Winemaker Françoise Peschon notes: *This complex yet approachable wine is expressive, seamless, with layered flavors of rich concentrated fruit and sweet tannins that coat the palate. The finish lingers with nuances of mineral and earthy spices, promising years of aging potential.*

GRAPE SOURCE

90% Cabernet Sauvignon Eisele Vineyard
3% Cabernet Franc Eisele Vineyard
7% Petit Verdot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.8%
Total Acid: 0.55
pH: 3.75
Production: 2180 cases
Release Date: October 1, 2001

2155 PICKETT ROAD · CALISTOGA, CA 94515
P 707.942.6061 · F 707.942.6471