



## ARAUJO ESTATE WINES 1999 ALTAGRACIA

### WINEGROWING INFORMATION

The 1999 growing season was dominated by La Niña and presented dry conditions and below normal temperatures, delaying the start of the growing season by almost two weeks. The cool, wet season of the previous year, influenced by El Niño, impacted the 1999 crop so that the clusters were not only small but also light in weight. A mild summer allowed the grapes to ripen with excellent acidity, balance, and fully mature flavor development. A warm weather pattern in late September ushered in the Cabernet harvest, beginning with the Cabernet Franc and Petit Verdot on September 28th, and ending with the old vine Cabernet on October 26th. After hand sorting in the vineyard, the grapes were gently crushed into small stainless steel tanks, fermented individually by vineyard block, and then aged for 19 months in 80% new French oak barrels. The wine was bottled in May 2001.

### TASTING NOTES

Altagracia is an estate cabernet made from selected Eisele Vineyard grapes, often from younger vines. As our second estate cabernet, it stands on its own in purity, style and finesse. Notes Françoise: *Exuberant flavors of red cherry, raspberry and red currants, spiced with cinnamon and nutmeg and laced with juicy tannins, give this wine great body and personality. Expressive and approachable, it is a fine wine that can be enjoyed now, but will benefit from being cellared for several years.*

### GRAPE SOURCE

100% Cabernet Sauvignon Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.5%  
Total Acid: 0.57%  
pH: 3.70  
Production: 822 cases

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