



ARAUJO ESTATE WINES 2000 ALTAGRACIA

WINEGROWING INFORMATION

Through February and early March, consistent rain fully charged the soils with water as the season began, and a mild spring, with little frost, allowed even bud break and good early development of the vines. Fruit set in late May was very uniform. With the exception of a heat spike in early June and some intermittent showers in September, the season was consistent and mild. Warm days and cool nights allowed the grapes to reach optimum ripeness with excellent balance, saturated color and intense flavors. Harvest began with the Cabernet Franc on September 19th and ended with the old vine Cabernet on October 4th. The fruit was hand picked at night, sorted, de-stemmed and placed in stainless steel tanks designed for small lot fermentations, each representing a different vineyard block. Cold soaks, natural fermentations and extended macerations brought out the inherent qualities of the fruit. The wine was aged in 100% new French oak barrels for 21 months. The lots chosen to create Altagracia represent the exuberant ripe flavors of our younger cabernet vines, blended with Petit Verdot and Cabernet Franc to produce the estate's second Cabernet. It was bottled in July 2002.

WINE NOTES

This wine's aromas evoke memories of chocolate-covered cherries, with ripe, fleshy fruit, roasted chocolate and dusty earth notes. Rich forward berry flavors of cherry, blackberry, and cranberry intertwine with spicy nuances of cinnamon, clove, saffras, sage and vanilla bean, while mineral and cedar emerge in the long, persistent finish. Winemaker Francoise Peschon notes: *This wine offers lively fruit, a creamy mouth feel, silky tannins and the distinctive terroir that is the Eisele Vineyard.*

GRAPE SOURCE

80% Cabernet Sauvignon Eisele Vineyard
12% Merlot Eisele Vineyard
8% Petit Verdot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.61%
Total Acidity: 0.62
pH: 3.67
Production: 595 cases
Release Date: May 1, 2004

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