



## ARAUJO ESTATE WINES 2005 ALTAGRACIA

### WINEGROWING INFORMATION

The remarkable 2005 growing season began with one of the wettest springs on record, with soaking rains that continued well into June. Full soil moisture capacity in the vineyard encouraged long leafy shoots, and clear weather at bloom allowed an excellent fruit set, all of which kept our crews busy thinning clusters, leaves and shoots to provide ideal exposure for the remaining grapes. A spectacular summer ensued, with warm, sunny days and cool nights, and even through September, the weather continued mild with no severe heat spikes, ripening the perfectly formed clusters slowly and completely. This beautiful season allowed extensive hang time until the end of September, producing grapes with delicious flavors and lower sugars with no dehydration. The generous harvest began on September 27th with the young Petit Verdot, and ended on October 13th with the last Cabernet Sauvignon. The fruit was hand-picked under lights during the cool hours of the night, hand sorted, fermented and macerated in small tanks, and then aged in new French oak barrels for 22 months. The wine was bottled in July, 2007.

### TASTING NOTES

Although made mostly with fruit from our younger Eisele Vineyard vines, this wine exhibits a complex nose of cassis, earthy truffle, cocoa, crushed rock and pencil lead, with lovely floral notes of violets and rose petals. In the mouth, it is rich without heaviness, with velvety tannins and a full body that coats the palate, ending with sweet tannins and a long mineral finish. Notes winemaker Francoise Peschon: *The 2005 Altagracia is the most serious and sophisticated one we have produced to date. The fine grained tannins, vibrancy and purity characteristic of the estate are all expressed in this beautiful wine. Delicious now, it will age for a decade and beyond.*

### GRAPE SOURCE

91% Cabernet Sauvignon Eisele Vineyard  
5% Merlot Eisele Vineyard  
4% Petit Verdot Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%  
Total Acid: 0.55g/100ml  
pH: 3.88  
Production: 1200 cases

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