



ARAUJO ESTATE WINES 2006 ALTAGRACIA

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 22 months. The wine was bottled in July, 2008. The grapes were certified 'Organic'

TASTING NOTES

Made mostly with fruit from our younger vines, this wine already shows a deep ruby color and earthy aromas of forest floor, pine, and truffle, highlighted by notes of bay laurel, violets and herbs de Provence. In the mouth, its full-bodied concentration coats the palate with fine tannins and vibrant flavors of sweet, black fruit, finishing with nuances of wet granite and spice. Notes winemaker Françoise Peschon: *From the perfumed nose to the long mineral finish, the 2006 Altagracia is a wine of focused flavors, beautifully balanced with dark plush fruit, enlivening brightness and magical notes of minerality. It is wine to enjoy now or age for 10 years and beyond.*

GRAPE SOURCE

72% Cabernet Sauvignon Eisele Vineyard
28% Merlot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 0.54g/100ml
pH: 3.76
Release Date: May 1, 2009

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