



ARAUJO ESTATE WINES 2010 ALTAGRACIA

WINEGROWING INFORMATION

With heavy spring rains that ended a three year drought, the 2010 growing season began late, with cool spring temperatures delaying budbreak in the vineyard. Cool, showery weather persisted through May and then finally more normal temperatures returned in June for good weather at bloom and fruit set. Despite an intense heat spike in late August, the cooler overall temperatures and the long growing season allowed the grapes to maintain beautiful acidity and develop fine tannins, while warm weather in September and October brought the fruit to full maturity. The leisurely harvest began on September 9th and finished on October 21st, about two weeks later than average, but in advance of fall rains that followed soon thereafter. The clusters were hand-picked in prime condition in the cool morning hours, then fermented in small tanks and aged in French oak barrels for 20 months; the wine was bottled in July, 2012.

TASTING NOTES

Made predominately from grapes from the Eisele Vineyard, plus additional grapes from two other Napa Valley Cabernet vineyards, this wine reveals a spicy interplay of herbs and floral intrigue of lavender, violets and white flowers, with rich aromas of bittersweet chocolate and espresso bean, perfumed black fruits, graphite and cedar. In the mouth, at first focused and poised, it builds to a crescendo as it fans out in depth and breadth to the long mineral finish. Notes winemaker Nigel Kinsman: *This is a highly structured wine with fine-grained, gravelly tannins that provide a perfect foil for the intensity and richness of the brilliant fruit.*

GRAPE SOURCE

81% Cabernet Sauvignon
9% Merlot
4% Petit Verdot
3% Cabernet Franc
3% Malbec
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 6.4 g/L
pH: 3.76
Release date: May 1, 2013

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