



## ARAUJO ESTATE WINES 1991 CABERNET SAUVIGNON

### WINEGROWING INFORMATION

The 1991 growing season began with a wet spring, followed by a long, cool summer. The slow, even ripening produced grape quality rich in character. Warmer than normal weather late in the season led to excellent harvest conditions, and selective picking made for a fine crush. The grapes were harvested on October 8 and 9, 1991 at excellent physiological ripeness, fermented in stainless steel tanks for 18-21 days, then aged 22 months in 100% new French oak, Chateau-style barrels. The wine was bottled in August 1993.

### TASTING NOTES

The wine shows the distinctive Eisele Vineyard characteristics of rich currant, black cherry, chocolate and mineral, complemented by nuances of anise, bay, cedar and toffee. What strikes consulting winemaker Tony Soter most notably is the wine's "textural opulence": *The wine is exceptionally dense and concentrated yet supple, with fine integrated tannins and a lingering finish reminiscent of wet granite or slate. The wine is elegant, rich and balanced now, but still reserved; it will continue to evolve in complexity and age in the manner of the classic Eisele Vineyard cabernets.*

### GRAPE SOURCE

100% Cabernet Sauvignon Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 13.4%  
Total Acid: 0.59%  
pH: 3.68  
Production: 863 cases  
Release Date: October 1, 1994

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