



ARAUJO ESTATE WINES 1994 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1994 growing season began with a long cool spring, followed by more cool weather during the summer months. Morning fog, mild daytime temperatures and cool evenings gave the vines ample time to mature completely, yielding grapes that were rich, concentrated, remarkably flavorful and beautifully balanced. We began harvesting our young cabernet vines on September 17, and finished with the old vines on October 21. The grapes were fermented separately in stainless steel tanks, then aged 22 months in 75% new Chateau-style French oak barrels. The wine was bottled in August, 1996.

TASTING NOTES

This wine exhibits the distinctive Eisele Vineyard flavors of cassis, dark chocolate, toffee and cedar, with nuances of spice and a long mineral finish. Winemaker Francoise Peschon describes the wine as full bodied, concentrated, and multi-layered with marvelous extraction and suppleness. This vintage impresses consulting winemaker Tony Soter with its harmony: *The power of this wine is beautifully balanced by its fine silky tannins. Its persistent and complex fruit aromas and flavors are lush, luxurious and seamless on the palate. Reminiscent of the 1991 vintage, it is a cellar classic and should age effortlessly for 20 to 30 years.*

GRAPE SOURCE

93% Cabernet Sauvignon Eisele Vineyard
4% Cabernet Franc Eisele Vineyard
3% Petit Verdot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%
Total Acid: 0.59
pH: 3.75
Production: 2406 cases
Release Date: October 1, 1997

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