



ARAUJO ESTATE WINES 1995 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1995 growing season began with major winter flooding in January and March followed by a cool, frost free, but still wet spring, bringing later than usual flowering. Both rain and a freak hailstorm in June resulted in a light fruit set and small clusters. A warmer than usual summer allowed the grapes to hang on the vines for an extended period. The grapes benefited from this extra hang time, yielding a crop that was richly concentrated, intense and beautifully balanced. We began harvesting our young vines on September 25 and finished with the older vines on October 24, about 3 weeks later than usual. The lots were fermented separately in stainless steel tanks, then aged 22 months in 75% new French oak barrels. The wine was bottled in August, 1997.

TASTING NOTES

This wine, with its rich black ruby color, exudes aromas of ripe, deeply concentrated fruit, Asian spices, cocoa butter and sweet vanilla. It fills the mouths with firm, dense, luscious fruit and fine tannins. Winemaker Françoise Peschon describes the wine as: *delicious, opulent, smooth and seamless, with layered flavors of cassis, plum, toffee and spice that coat the palate, followed by an exceptionally long spicy finish. While bursting with fruit, it is impressive in its harmony, balance, and elegance. It should age gracefully for 20 years or more.*

GRAPE SOURCE

94% Cabernet Sauvignon Eisele Vineyard
4% Cabernet Franc Eisele Vineyard
2% Petit Verdot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%
Total Acid: 0.63
pH: 3.60
Production: 2500 cases
Release Date: October 1, 1998

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