



ARAUJO ESTATE WINES 1997 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1997 growing season began with January floods, followed abruptly by a dry spring, resulting in a very early budbreak. Ideal weather conditions during the critical bloom and set periods resulted in a potentially heavy crop, requiring rigorous thinning. During the summer months, the weather was warm and pleasant, and the lack of morning fog meant longer days for ripening. The mild season allowed long hang times, producing uniformly ripe clusters of fruit rich in concentration and mature tannins. We harvested our Cabernet from September 10th through the first part of October. Grapes were hand-sorted in the vineyard, gently crushed into small stainless steel tanks, fermented individually by vineyard block, then aged for 22 months in 75% new French oak barrels. The wine was bottled in August, 1999.

TASTING NOTES

This wine, with its rich black ruby color, exudes complex aromas of dried cranberries, ripe cherries, nutmeg, roasted coffee, and dusty potpourri. It fills the mouth with firm, dense, luscious fruit and fine, silky tannins. Winemaker Françoise Peschon notes: *This wine is delicious, smooth and seamless with layered flavors of cassis, dried plums, pomegranate, spicy cinnamon, and cedar that coat the palate, ending in a long spicy finish touched with lead pencil. While bursting with fruit, it is impressive in its elegance, balance and harmony. It should age gracefully for 20 or more years.*

GRAPE SOURCE

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

PRODUCTION & TECHNICAL DATA

Alcohol: 3.8%
Total Acid: 0.58
pH: 3.70
Production: 2710 cases

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