



ARAUJO ESTATE WINES 1999 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The 1999 growing season was dominated by La Niña and presented dry conditions and below normal temperatures, delaying the start of the growing season by almost two weeks. The cool, wet season of the previous year, influenced by El Niño, impacted the 1999 crop so that the clusters were not only small but also light in weight. A mild summer allowed the grapes to ripen with excellent acidity, balance, and fully mature flavor development. A warm weather pattern in late September ushered in the Cabernet harvest, beginning with the Cabernet Franc and Petit Verdot on September 28th, and ending with the old vine Cabernet on October 26th. After hand sorting in the vineyard, the grapes were gently crushed into small stainless steel tanks, fermented individually by vineyard block, and then aged for 21 months in 80% new French oak barrels. The wine was bottled in June 2001.

TASTING NOTES

This deeply pigmented wine exudes earthy notes of crème de cassis, nutmeg, vanilla and violets. It fills the mouth with seemingly infinite layers of cassis, blackberries, truffles, roasted coffee and hints of forest floor, with lingering notes of mineral, cloves and roasted almonds. The tannins are full, rich and supple. Winemaker Françoise Peschon notes: *This wine combines rich concentrated flavors with an acid structure reminiscent of a fine Bordeaux. It is a seamless wine possessing superb grip, fine velvety tannins, and weight without heaviness. A substantial wine now, its balance promises years of aging potential in a manner of the classic Eisele cabernets.*

GRAPE SOURCE

84% Cabernet Sauvignon Eisele Vineyard
7% Cabernet Franc Eisele Vineyard
6% Petit Verdot Eisele Vineyard
3% Merlot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.58
pH: 3.70
Production: 1745 cases
Release Date: October 1, 2002

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