



ARAUJO ESTATE WINES 2000 CABERNET SAUVIGNON

WINEGROWING INFORMATION

Through February and early March, consistent rain fully charged the soils with water as the season began, and a mild spring, with little frost, allowed even bud break and good early development of the vines. Fruit set in late May was very uniform. With the exception of a heat spike in early June and some intermittent showers in September, the season was consistent and mild. Warm days and cool nights allowed the grapes to reach optimum ripeness with excellent balance, saturated color and intense flavors. Harvest began with the Cabernet Franc on September 19th and ended with the old vine Cabernet on October 4th. The fruit was hand picked at night, sorted, de-stemmed and placed in stainless steel tanks designed for small lot fermentations, each representing a different vineyard block. Cold soaks, natural fermentations and extended macerations brought out the inherent qualities of the fruit. The wine was aged in 100% new French oak barrels for 22 months, and was bottled in July 2002.

TASTING NOTES

This wine exudes power and grace, and its opaque ruby color only hints at the intense, concentrated aromatics and tastes that follow. Forward flavors of blackberry, cassis and dark cherry overlay an earthy backdrop of dark chocolate, leather, tobacco, licorice and roasted chestnuts. Notes reminiscent of spice cake, cinnamon, ginger, molasses and candied fruit add a subtle sweetness; while nuances of acacia flowers, rose petal and granite increase complexity. Winemaker Francoise Peschon notes: *Following in the classic tradition of Eisele Vineyard cabernets, this wine is perfectly balanced with a luscious, velvety mouth feel, mature tannins, fine structure and a long, cedar finish. Like the finest classified growth Bordeaux, it promises years of aging potential.*

GRAPE SOURCE

84% Cabernet Sauvignon Eisele Vineyard
8% Cabernet Franc Eisele Vineyard
5% Petit Verdot Eisele Vineyard
3% Merlot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.1%
Total Acid: 0.58
pH: 3.65
Production: 1650 cases
Release Date: October 1, 2003

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