



ARAUJO ESTATE WINES 2001 CABERNET SAUVIGNON

WINEGROWING INFORMATION

A mild winter with only two-thirds of normal rainfall preceded the superb 2001 growing season, which began early with warm, dry conditions. A surprise spring frost caused significant concern, but the weather turned warm, with flowering and fruit set occurring quickly and uniformly. Heat in May and June kept cluster sizes small but accelerated development, while cooler weather in July and August allowed tannin maturity to parallel fruit maturity, producing strong natural acidities and intense flavors. The fruit was harvested at night from September 1st –26th. Each lot went through individual cold soaks, natural fermentations and extended macerations in small stainless steel tanks. The wine was aged in 100% new French oak barrels for 22 months and bottled in July 2003.

TASTING NOTES

This hallmark wine balances power, elegance and finesse in the dense tannin structure characteristic of a fine vintage. Luscious aromas of cassis and blackberry give way to opulent layers black currant and dark chocolate flavors in the mouth, while notes of spice and cedar, hints of violets and a crushed granite minerality linger in the long finish. Winemaker Francoise Peschon notes: *A combination of an exceptional 2001 vintage, extreme selection in the vineyard and careful blending in the winery have produced this intense, classic expression of Eisele Vineyard terroir. Abundant fine tannins, pure flavors and perfect balance assure years of ageing potential.*

GRAPE SOURCE

96% Cabernet Sauvignon Eisele Vineyard
4% Cabernet Franc Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.4%
Total Acidity: 0.57
pH: 3.74
Production: 1615 cases
Release Date: October 1, 2004

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