



## ARAUJO ESTATE WINES 2003 CABERNET SAUVIGNON

### WINEGROWING INFORMATION

Following a warm winter with above average rainfall, the start of the 2003 growing season was delayed by a cool spring and an unusually wet April that reduced the fruit set and cluster size. A benign summer ensued, with classic conditions of cool, foggy mornings followed by long summer days of temperatures mostly in the 80's, allowing flavors to develop well in advance of sugars. Some long-awaited heat arrived in mid-September, bringing the small crop of already flavorful grapes to full phenolic ripeness. Harvest began on September 17th, and continued until October 24th. The grapes were picked and delivered to the winery during the cool pre-dawn hours. The fruit was sorted by hand, de-stemmed, and cold-soaked, and underwent native yeast fermentations and extended macerations in small stainless steel tanks. The wine was aged in 100% new French oak barrels for 26 months and bottled in December, 2005.

### TASTING NOTES

Produced from a small crop of concentrated, ripe berries, this deep and dark wine exhibits an endless bouquet of crushed blackberries and cassis, highlighted by floral nuances of dried lavender and chamomile, and spicy notes of clove and nutmeg. In the mouth, it is a full-bodied, seamless wine, with a juicy mid-palate layered with hazelnuts, mocha, pencil lead and licorice, and a rich, lingering finish of wet granite and fine tannins. Notes winemaker Francoise Peschon: *A beautiful balance of power and elegance, this remarkable, highly concentrated cabernet exhibits a purity of flavors and origin. It is expressive, vibrant, lively, and complete, and should age for many years.*

### GRAPE SOURCE

88% Cabernet Sauvignon Eisele Vineyard  
9% Cabernet Franc Eisele Vineyard  
3% Petit Verdot Eisele Vineyard  
Napa Valley

### PRODUCTION & TECHNICAL DATA

Alcohol: 14.5%  
Total Acid: 0.56 g/100ml  
pH: 3.81  
Production: 1615 cases  
Release Date: October 1, 2006

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