



ARAUJO ESTATE WINES 2004 CABERNET SAUVIGNON

WINEGROWING INFORMATION

After a winter of average rainfall, the 2004 growing season began in earnest in March, with summer-like weather that warmed the vineyard soils. Budbreak, and then bloom, occurred evenly and early, but the crop set was very light. After some heat in late April, mild, consistent weather through the long summer months promoted steady, even and early ripening. With very low yields, the grapes developed superb flavor concentration by late August, when cool mornings were followed by hot afternoons, bringing the crop to ideal ripeness across the vineyard. The Cabernet harvest began early, on September 2nd, with the grapes hand picked in the cool pre-dawn hours. The last pans of fruit were delivered to the crush pad on September 11th. The fruit was sorted by hand, de-stemmed, and gravity fed to small stainless tanks, where it underwent cold-soaking, native yeast fermentations, and extended macerations. The wine was aged in 100% new French oak barrels for 26 months and bottled in November, 2006.

TASTING NOTES

A product of a near perfect growing season, this dark, dense wine exhibits aromas of black currant and raspberry, fresh earth and truffles, and intriguing notes of acacia and narcissus touched with smoke and nutmeg. In the mouth, it fills the palate with wild dark fruits, creme de cassis, tobacco and cocoa nib, while the long finish lingers with mineral notes and silky, sweet tannins. Notes winemaker Françoise Peschon: *Opulent in body and exceptionally fine grained in tannin structure, this wine is perfectly balanced, elegant and generous, a beautiful expression of the Eisele Vineyard terroir.*

GRAPE SOURCE

94% Cabernet Sauvignon Eisele Vineyard
3% Cabernet Franc Eisele Vineyard
3% Petit Verdot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 0.57 g/100ml
pH: 3.85
Production: 1240 cases
Release Date: October 1, 2007

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