



ARAUJO ESTATE WINES 2005 CABERNET SAUVIGNON

WINEGROWING INFORMATION

The remarkable 2005 growing season began with one of the wettest springs on record, with soaking rains that continued well into June. Full soil moisture capacity in the vineyard encouraged long leafy shoots, and clear weather at bloom allowed an excellent fruit set, all of which kept our crews busy thinning clusters, leaves and shoots to provide ideal exposure for the remaining grapes. A spectacular summer ensued, with warm, sunny days and cool nights, and even through September, the weather continued mild with no severe heat spikes, ripening the perfectly formed clusters slowly and completely. This beautiful season allowed extensive hang time until the end of September, producing grapes with delicious flavors and lower sugars with no dehydration. The generous harvest began on September 27th with the young Petit Verdot, and ended on October 13th with the last Cabernet Sauvignon. The fruit was hand-picked under lights during the cool hours of the night, hand sorted, fermented and macerated in small tanks, and then aged in new French oak barrels for 26 months. The wine was bottled in November, 2007.

TASTING NOTES

Reflecting a superb growing season, this wine is immensely aromatic, exhibiting notes of ripe cassis and blackberries layered with hints of leather, dried sage, crushed rock and rose petals. In the mouth, the wine is a seamless expression of elegance and depth, perfectly balancing rich fruit, earthiness, minerality and powerful but fine oak tannins, finishing with incredibly persistent notes of wet granite. Notes winemaker Françoise Peschon: *The 2005 Cabernet Sauvignon is a wine of great purity and strength, with abundant silky tannins enveloping the sweet fruit and mineral core. It is vibrant, authentic and intense - less fruit driven, more earth driven, it is a sophisticated wine of place.*

GRAPE SOURCE

91% Cabernet Sauvignon Eisele Vineyard
5% Cabernet Franc Eisele Vineyard
2% Petit Verdot Eisele Vineyard
2% Merlot Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 14.8%
Total Acid: 0.56 g/100ml
pH: 3.84
Production: 2600 cases
Release Date: October 1, 2008

2155 PICKETT ROAD · CALISTOGA, CA 94515
P 707.942.6061 · F 707.942.6471