



FRAZIER WINERY

TASTING NOTES

1995 FRAZIER CABERNET SAUVIGNON

Winemaking Summary

The 1995 Frazier Cabernet Sauvignon was hand-picked and delivered to the winery in ½ ton bins to reduce compaction and premature crushing of the fruit in transit. The grapes were destemmed with 75% of the fruit being crushed and 25% being left as whole berries. After 2 days of cold soaking to increase color development, the must was inoculated with Prise de Mousse yeast and allowed to ferment with the temperature peaking at 92 degrees F. At dryness, the tank was closed and the wine left on its skins for extended maceration. During this period, the harsh tannins combined to produce a wine with robust fruit without heavy or hard tannins. The free run wine was drained after 42 days and then transferred to 100% new French oak barrels. The barrels were coopered from wood grown in Allier and other center of France forests and were toasted at a medium level. The wine was racked every three months. At the end of the first year, 7% Merlot was blended to add fruit character and plumpness. After an additional 8 months of barrel aging, the wine was lightly egg white fined and bottled.

Tasting Notes

This wine exhibits a dark ruby color with plenty of depth. The aromas of raspberries, plums, currants, and toasty oak are just the beginning of this stunning wine. The flavors of berries, cherries, chocolate, coffee, cinnamon, and cloves are nicely balanced by the oak. The mouth feel is very rich and is completed by a long sweet finish. The wine, although quite pleasing now, will continue to develop for 10 to 15 years.

Technical Information

Alcohol: 13.8%

Blend Information: 93.3% Cabernet Sauvignon, 6.7% Merlot

Cases Produced: 559

Oak Program: 20 months in 100% new French Oak

Bottling Date: 7/19/1997

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