



FRAZIER WINERY

TASTING NOTES

1995 FRAZIER MERLOT

Winemaking Summary

The 1995 Frazier Merlot was hand-picked and delivered to the winery in ½ ton bins. The grapes were destemmed with 50% of the fruit being crushed and 50% 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 88 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 32 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 level between medium and heavy. At the end of the first year, 13.5% Cabernet Sauvignon was blended to add more depth and fill out the structure of the wine. After an additional 4 months of barrel aging, the wine was lightly egg white fined and bottled.

Tasting Notes

This wine exhibits a deep garnet color with plenty of depth. The aromas of raspberries, plums, and hints of toasty oak are just the beginning of this luscious wine. The flavors of berries, cherries, coffee, and cloves are nicely balanced by the vanillin oak toast. The mouth-feel is very rich and completed by a long sweet finish. This wine should develop for 7 to 10 years.

Technical Information

Alcohol: 13.6%

Blend: 86.5% Merlot, 13.5% Cabernet Sauvignon

Cases Produced: 331

Bottling Date: May 23, 1997

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