



FRAZIER WINERY

TASTING NOTES

1996 FRAZIER CABERNET SAUVIGNON

Winemaking Summary

The 1996 Frazier Cabernet Sauvignon was handpicked on 3 different days from October 7, 1996 to October 17, 1996. The grapes were destemmed with 75% of the fruit being crushed and 25% being left as whole berries. After 3 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. After 35 to 37 days the free run was drained and transferred to 100% new French oak barrels. The barrels were cooped from wood grown in the Allier and Center of France forests and were toasted at a medium level. At the end of year one an assemblage was made including 4% Merlot to add fruit and plumpness. After an additional 8 months in barrels the wine was lightly egg white fined and bottled on June 8th, 1998.

Tasting Notes

The 1996 Cabernet Sauvignon exhibits a deep garnet color with dark hues. The fragrances of cloves and caramel enhance the overwhelming aromas of blackberries and toasty French oak. The expressive fruit flavors of raspberries, cherries, and cassis are followed by that of anise. The wine is enveloped with lavish oak and very rich in the mid palate. The finish is long with a glimpse of the sturdy tannins, which should carry this wine for the next 5 to 7 years.

Technical Information

Alcohol: 14.1%

Blend Information: 96% Cabernet Sauvignon, 4% Merlot

Case Production: 867 cases

Oak Program: 20 months in 100% new French Oak

For additional information please contact Frazier Winery
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