



FRAZIER WINERY

TASTING NOTES

1996 FRAZIER MERLOT

Winemaking Summary:

The 1996 Frazier Merlot was handpicked and delivered to Napa Wine Company on October 11, 1996. The fruit was destemmed with 50% of the fruit being crushed and 50% 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 90 degrees F. At dryness, the tank was closed and the wine left on its skins for extended maceration. The free run wine was drained after 34 days and was then transferred to 100% new French oak barrels. The barrels were coopered from wood grown in the Allier and Center of France forests and were toasted at a medium plus level. The wine was racked every three months. At the end of the first year, 17% Cabernet Sauvignon was blended into the Merlot. Prior to bottling an additional 4% Cabernet Sauvignon was added and the wine was lightly egg white fined and bottled.

Tasting Notes:

The crimson color of the 1996 Frazier Merlot invites one further investigation of this lively wine seducing one with its aromas of fresh strawberries, vanilla beans, and roasted venison. In the mouth the flavors of cherries, cranberries, a shading of cinnamon, black pepper, tea leaves, and tobacco blend nicely to achieve balance with the mature tannins. The wine is rich and full and has a lingering finish of sweet and toasty French oak.