



FRAZIER WINERY

TASTING NOTES

1997 FRAZIER MERLOT

Winemaking Summary

The 1997 Frazier Merlot grapes were picked on September 20, 1997. Sugar was just over 24 Brix with good acidity and pH. The grapes were destemmed and crushed with 50% whole berries remaining. After 3 days of cold soaking, the juice was inoculated with Prise de Mousse yeast and pumped over 2 times per day for a period of 12 days. At dryness, the tank was closed for extended maceration. The free run wine was drained from the tank on October 29, 39 days later.

The press wine was collected but later sold off as bulk wine. The free run wine was then barreled down into 75% new and 25% used French oak barrels. At the end of the first year in barrels, 13% Cabernet Sauvignon was blended to give the wine a sturdy backbone and to fill out the finish. After 18 months in barrels, the wine was lightly egg white fined, filtered, and bottled. 430 cases were bottled on April 26, 1999.

Tasting Notes

The 1997 Frazier Merlot has a vibrant ruby color. The aromas of raspberries, cherries, cinnamon, and cloves are exuberant and are only the beginning of this fine wine. In the mouth, the fruit flavors of raspberries, cherries, strawberries, and plums are complemented with toasty French oak and cedar qualities. Blended with 13% Cabernet Sauvignon, the wine has a luscious mouth feel of ripe fruit packed with mature tannins. Big for a Merlot, this wine will stand up to the richest of red meats and will continue to develop depth and maturity in the bottle for the next 7 to 10 years.

Technical Information

Harvest Dates: September 20, 1997

Blend Information: 87% Merlot, 13% Cabernet Sauvignon

Oak Program: 18 months in French Oak

Alcohol: 14.1%

Cases Produced: 430 cases

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