



FRAZIER WINERY

TASTING NOTES

1998 FRAZIER CABERNET SAUVIGNON

Vintage Summary

The 1998 grape growing season could be described by two words: cool and wet. Thanks to El Niño, we had the largest amount of rainfall in the decade. This very wet winter spread into the spring. At our own Lupine Hill Vineyard, bud break took place in late April, six weeks later than 1997. The weather during berry set was colder than normal and overcast with fog, which we believe contributed to a smaller crop size. Summer came and went without the typical crescendo of heat from July to August to September. September prompted discussions of dropping a large portion of the crop. As we were about to do so, October arrived with miraculously warm sunny days. We began picking our Merlot in late October and picked virtually all of the Cabernet Sauvignon in early November before the winter rain season began.

Vintage Comments

Many of the wines we have tasted from the 1998 vintage exhibit under-ripe green flavors with out-of-balance tannin structure due to premature picking. Our philosophy was that we could have picked early and made mediocre wines, but we chose to let the fruit hang into November to hopefully improve flavor and increase the softening of tannins. By gambling a bit, we felt that at the least our wines would have more body than if we had picked early. We believe that our patience paid off by making wines with flavors of red fruits and soft tannins and without any under-ripe characteristics.

Tasting Notes

The dark ruby color of the 1998 Frazier Winery, Cabernet Sauvignon introduces a wine with aromas and flavors of black cherries, currants, plums, coffee, herbs, and cedar. Adding to the complexity, depth and length are spicy and toasty oak characters. It is a full-bodied wine with soft tannins that should continue to improve over the next 5 to 7 years.

Technical Information

Harvest Dates: November 2-13, 1998
Pre-Fermentation Maceration: 72 hours @ 60 degrees Fahrenheit
Harvest Analysis: 23.7 Brix, 0.51 TA, 3.71 pH
Pumpover Regime: 2 times/day with Aeration
Maximum Fermentation Temperature: 90 degrees Fahrenheit
Total Skin Contact Time: 42 days
Barrel Aging Regime: 17 months
Barrels: 75% new French, 25% new American oak
Blend Composition: 95.3% Cabernet Sauvignon and 4.7% Merlot
Alcohol: 14.1%
Bottling Date: June 10, 2000
Production: 2,884 cases

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