



FRAZIER WINERY

TASTING NOTES

1998 FRAZIER MERLOT

Winemaking Summary

The 1998 Frazier Merlot grapes were picked on October 26, 1998 to November 2, 1998. 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, 36 days later.

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, 24% 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. 605 cases were bottled on June 9, 2000.

Tasting Notes

The 1998 Frazier Merlot with its garnet color offers the aromas of raspberry jam and smoky oak and flavors of Bing cherries and blueberries. A rich mouth feel with mature tannins was achieved by blending with 24% Cabernet Sauvignon. Although approachable and enjoyable now, it should continue to develop nicely in the bottle for the next 3 to 5 years. This Merlot would be excellent accompaniment to roast beef or pheasant.