



FRAZIER WINERY

TASTING NOTES

1999 FRAZIER CABERNET SAUVIGNON

Notes from our winemaker, John Gibson

Harvested in late October and early November, the 1999 Frazier Cabernet Sauvignon with its very low yield promised a wine of extraordinary concentration. Through a vigorous pump over regime, followed by extended maceration periods of 38 days on average, we believe this to be the finest Cabernet Sauvignon we have released.

As is our practice, the free run wine from each individual vineyard block was drawn off the fermenters and was moved to 100% new French oak barrels for aging. Each separate wine lot was nurtured through quarterly barrel rackings in the first year before blending. In September of 2000, 6% Merlot was added to enhance the full impression of fruit aromas and flavors. The wine was allowed to develop further with an additional 9 months of aging with another 1.5% Merlot added prior to bottling in July 2001.

With a dense, deep ruby color, the 1999 Frazier Cabernet Sauvignon is a very concentrated and complex wine. Made in a very ripe style, the flavors of raspberries, cherries, currants, coffee and chocolate are woven together with a generous complement of spicy and toasty oak. The long, sweet finish exposes a backbone of mature tannins which allow the wine to continue to develop for the next 5 to 7 years.

TECHNICAL INFORMATION

Harvest Dates: October 21 - November 5, 1999

Pre-Fermentation Maceration: 72 hours @ 60 degrees Fahrenheit

Harvest Analysis: 24.0 Brix, 0.52 TA, 3.65 pH

Pumpover Regime: 2 times/day with Aeration

Maximum Fermentation Temperature: 90 degrees Fahrenheit

Total Skin Contact Time: 38 days on average

Barrel Aging Regime: 19 months

Barrels: French Chateau Barrels (100% New Oak)

Blend Composition: 92.5% Cabernet Sauvignon and 7.5% Merlot

Alcohol: 13.9%

Bottling Date: July 6, 2001

Production: 1500 cases

For additional information please contact Frazier Winery
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