



FRAZIER WINERY

TASTING NOTES

1999 FRAZIER MERLOT

NOTES FROM OUR WINEMAKER, JOHN GIBSON

In the colder, northern-most areas of Bordeaux, many of the vineyards are planted predominately Merlot. Even with cooler temperatures, Merlot will ripen anywhere from 2 to 3 weeks earlier than Cabernet Sauvignon. Some of these wines can be upwards of 90% Merlot with only small portions of Cabernet Sauvignon, Cabernet Franc and Petit Verdot. With our Bordeaux-like cool growing season of 1999, I was not nearly as concerned with the ripening of the Frazier Merlot as the Cabernet Sauvignon. What I was concerned with was whether or not the need for blending Merlot into our Cabernet Sauvignon would leave us with any wine leftover to bottle on its own as a 1999 Frazier Merlot. As it turned out, we did blend 7.5% Merlot into the Cabernet Sauvignon, and we were able to bottle a very small quantity of 1999 Frazier Merlot which is now ready for release.

The 1999 Frazier Merlot fruit was harvested on October 19, 1999. With fully ripe flavors and mature tannins, thus this wine was full and rich from its first days. At the winery, the grapes were only slightly crushed (50%) to lend themselves to a longer, more drawn out fermentation. After dryness, the wine was left in the tank for extended maceration for a period of 34 days. The free run wine was drained and moved to French oak barrels, 66% new. With each barrel racking, the exuberance of this wine emerged. In September 2000, 11% Cabernet Sauvignon was added to the blend to heighten the structure and depth.

With a deep garnet color, the 1999 Frazier Merlot exhibits the aromas of fresh blackberries, plums, and smoky oak. In the mouth, the wine is rich, lush and full. Complementary flavors of currants, berries, cloves, vanilla and nutmeg are followed by a long finish. The soft and mature tannins are present in perfect proportion to the fruit qualities. This wine will continue to develop for 3 to 5 years.

TECHNICAL INFORMATION

Harvest Dates: October 19, 1999

Pre-Fermentation Maceration: 72 hours @ 60 degrees Fahrenheit

Harvest Analysis: 24.6 Brix, 0.56 TA, 3.60 pH

Pumpover Regime: 2 times/day with Aeration

Maximum Fermentation Temperature: 90 degrees Fahrenheit

Total Skin Contact Time: 34 days

Barrel Aging Regime: 16 months

Barrels: French Chateau Barrels (66% New Oak)

Blend Composition: 88.9% Merlot and 11.1% Cabernet Sauvignon

Alcohol: 14.3%

Bottling Date: March 27, 2001

Production: 305 cases

For additional information please contact Frazier Winery
P: 707.255.3444 | F: 707.252.7573
sales@frazierwinery.com