



FRAZIER WINERY

TASTING NOTES

2000 Frazier Merlot

Notes from our winemaker, John Gibson

After two years of cold weather that resulted in picking grapes after Halloween until the middle of November, Mother Nature smiled upon us in 2000. After a normal amount of rainfall, a warm spring followed with bud break taking place in June. With a warm but not too hot summer, all signs pointed towards picking fruit in the early part of October.

During crush, the fruit was separated into 3 distinct lots based on location in the vineyard and fermentation regimes. The 2000 vintage also marked the first harvest from our new adjoining vineyard. Previously, our Merlot production was based almost solely on what we had not needed for blending purposes into our Frazier Cabernet Sauvignon. In 2000 with an additional 3,350 vines of Merlot, we had the largest harvest of Merlot to date.

Most of the wine was left on the skins for a period of 32 days which has been our practice. The extended maceration of the Merlot fruit depends the color and rounds the wine out with balanced fruit and structure. The wine was then moved to barrels for 16 months of aging (66% of the barrels were new French oak). During the aging process, the wine was racked over 90 days in the first year and small percentages of Cabernet Sauvignon and Cabernet Franc were added to strengthen the wine and to add complexity.

With its very dark ruby color and deep hue, the 2000 Frazier Merlot is quite a sight but that is just the visual introduction. Aromas of fresh berries, vanilla and toasted almonds and smoke are abundant. In the mouth, the wine generously provides the flavors of raspberries, cherries, toasty oak with hints of sage and spearmint. A wine of stature with balanced fruit and supple tannins, this Merlot should age nicely for the next 5 to 7 years.

Technical Information

Harvest Dates – October 16, 2000 to October 22, 2000

Harvest Analysis – 24.3 Brix, 5.50 gm/l TA, 3.62 pH

Pre-Fermentation Maceration – 72 hours at 60 degrees F

Pumpover Regime – 2 times/day with aeration until dryness

Maximum Fermentation Temperature – 90 degrees F

Total Skin Contact Time – 37 days

Barrel Aging – 16 months in 66% new French oak, Allier Forest, Med. Toast

Blend – 91.8% Merlot, 7.3% Cabernet Sauvignon and 0.9% Cabernet Franc

Case Production – 596 cases

Alcohol – 14.5%

Bottling Date – April 2, 2002

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