



FRAZIER WINERY

TASTING NOTES

2000 LUPINE HILL MERLOT

Notes from our winemaker, John Gibson

The 2000 Frazier Winery Lupine Hill Merlot is the first release of Merlot under the Lupine Hill designation. This wine offers aromas of ripe cherries, cinnamon, toasted almonds, and spicy oak. In the mouth, the flavors of raspberries and clove with shades of dill are enveloped in spicy oak.

Blended with 18% Cabernet Sauvignon, this fruit-forward wine can be enjoyed as an aperitif, and it would pair nicely with a wide selection of grilled meats.

Technical Information

Harvest Dates: September 27 - October 15, 2000

Harvest Analysis: 24.3 Brix, 4.50 gms/1TA, 3.70 pH

Pre-Fermentation Maceration: 72 hours @ 60 degrees F.

Maximum Fermentation Temperature: 90 degrees F.

Total Skin Contact: 34 days

Barrel Aging Regime: 18 months

Barrels: French and American Oak

Blend Composition: 82.2% Merlot, 17.8% Cabernet Sauvignon

Alcohol: 14.7%

Bottling Date: May 23, 2003

Production: 401 cases

Release Date: June 1, 2003

For additional information please contact Frazier Winery
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