



FRAZIER WINERY

TASTING NOTES

2001 FRAZIER CABERNET SAUVIGNON

Notes from our winemaker, John Gibson

Truly great vintages come around every five years or so in the Napa Valley. We have come to call them God given vintages. These vintages are noted for bud break early to mid-April without concern for frost damage; a mild to warm spring without adverse conditions during flowering and berry set; a warm to hot early summer followed by a late summer of less heat without any threat of rain.

These were the exact conditions we experienced in 2001. Most (if not all) of these conditions mimic the 1997 & 1994 vintages which are noted as the best of the 90s decade. The weather patterns were always in our favor.

We began harvest by picking our Cab Franc and Merlot in the fourth week of September. Cabernet Sauvignon and Petit Verdot were picked during the first and second weeks of October. The 2001 harvest was slightly above average in yield but did not suffer in quality.

The 2001 Frazier Estate Cabernet is dark garnet in color—just the first indication of the density of this wine. The aromas of currants, blueberries, and tobacco entice one to savor the wine further. The flavors of ripe cherries and raspberries are melded together with hints of sweet basil and cinnamon. Caramel and toasty oak elements complete the wine with a long lingering finish. Balanced by full fruit and stature, this wine is thoroughly enjoyable now but will continue to develop in the bottle for 10 to 15 years.

TECHNICAL INFORMATION

Harvest Dates: Sept. 25, 2001- Oct. 17, 2001

Pre-Fermentation Maceration: 72 hours @ 62 degrees Fahrenheit

Harvest Analysis: 24.8 Brix, 4.5 gms/1 TA, 3.80pH

Pumpover Regime: 2 times/day with Aeration

Maximum Fermentation Temperature: 90 degrees Fahrenheit

Total Skin Contact Time: 38 days on average

Barrel Aging Regime: 20 months

Barrels: 70% New French Oak, 10% American Oak, 20% used French Oak

Blend Composition: 87.4% Cabernet Sauvignon, 7.6% Cabernet Franc, 4% Merlot, 1% Petit Verdot

Alcohol: 14.6%

Bottling Date: August 22, 2003

Production: 2, 320 cases

For additional information please contact Frazier Winery
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