



FRAZIER WINERY

Frazier Family Estate

2001 Lupine Hill Merlot

Notes from our winemaker, John Gibson

Every once in a while, Mother Nature throws a curveball. In early April of 2001, we experienced three nights of frost. This is not all that unusual. This time, however, the areas which were susceptible to frost damage exceeded our frost protection system. The upper slope of our Merlot was adversely affected. The young, primary shoots were burned and then fell off. This stimulates the vine to produce secondary shoots. These secondary shoots are far less fruitful than the primary shoots. At the time, we hoped that the crop would balance itself out, but as the season progressed it was evident that our hopes were mute. Seeing that this was to be a challenging vintage for Merlot, we decided to de-classify the vintage and not produce a Frazier Family Estate Merlot. All of the wine which would have normally been used in the Frazier Merlot was bottled as the 2001 Lupine Hill Merlot.

The 2001 Lupine Hill Merlot offers the aromas of berries, herbs and spicy oak. In the mouth, the flavors of fresh cherries, strawberries, and sage are complemented by toasty oak. Blended with 5.6% Cabernet Sauvignon, this wine will be a perfect complement to the upcoming summer grilling season and rich red meat dishes.

Technical Information

Harvest Dates:	Sept. 23-Oct. 5, 2001
Total Skin Contact:	29 days
Barrel Aging:	16 months
Oak:	New & used French oak
Blend:	94.4% Merlot, 5.6% Cabernet Sauvignon
Bottling Date:	May 23, 2003
Case Production:	294 cases
Release Date:	June 1, 2004