



FRAZIER WINERY

TASTING NOTES

2002 FRAZIER CABERNET SAUVIGNON

Notes from our winemaker, John Gibson

The 2002 vintage is the second in a string of outstanding vintages which we have had in the Napa Valley starting with 2001. (With a slightly smaller crop than normal, 2004 has great potential as well). Due to a loss incurred in a warehouse fire in October of 2005 most of the 2002 vintage Cabernet was lost prior to being released. A limited number of magnums remain for sale.

Tasting Notes

The 2002 Frazier Family Estate Cabernet Sauvignon is a wine of density with the flavors of berries, currants, herbs and toasty oak. Fitted with a firm structure, this wine will age gracefully for 7 to 10 years.

Technical Information

Harvest Information: 25.6 Brix, 4.2 gms/1 TA, 3.90 pH

Harvest Dates: September 30 to October 23, 2002

Pre-Fermentation Maceration: 72 Hours @ 60 degrees F

Maximum Fermentation Temperature: 90 degrees F

Total Skin Contact: 38 days

Barrel Aging: 24 months in French Oak

Blend Information: 89.8% Cabernet Sauvignon, 6.0% Cabernet Franc, 4.2% Petit Verdot

Case Production: 2075 cases

For additional information please contact Frazier Winery
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