



FRAZIER WINERY

TASTING NOTES

2002 FRAZIER MERLOT

Notes from our winemaker, John Gibson

After a one year hiatus from producing a Frazier Merlot, we are pleased to announce the release of the 2002 Frazier Family Estate Merlot. Following the unfortunate frost which we experienced during the spring of 2001, we have been hesitant to predict just how our vines would come back from that damage. In some cases, the effects of frost are felt for many years afterward. During the winter of 2002, we pruned all of our Merlot blocks to a reduced crop to assist the vines in their recovery by not asking them to produce much fruit. With lower expectations of quantity, we hoped that the quality would be increased. What the vineyard did was produce what is probably our best Merlot to date.

Tasting Notes

The 2002 Frazier Family Estate Merlot is deep ruby in color and offers the aromas of ripe cherries, vanilla, coffee, and toasted almonds. The flavors of raspberries, blackberries, bittersweet chocolate, toasty oak, with hints of dried herbs are well balanced with the muscular structure. Rich and ripe with a long sweet finish, this is a wine for the table tonight as well as the cellar.

Technical Information

Harvest Information:	24.2 Brix, 4.6 gm/1 TA, 3.65 pH
Harvest Dates:	September 30 to October 11, 2002
Pre-Fermentation Maceration:	72 Hours @ 60 degrees F
Maximum Fermentation Temperature:	90 degrees F
Total Skin Contact:	32 days
Barrel Aging:	22 months in 66% new French oak barrels
Blend Information:	82.3% Merlot, 14% Cabernet Sauvignon 3.6% Cabernet Franc, 0.1% Petit Verdot
Bottling Date:	December 7, 2004
Case Production:	760 cases

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