



FRAZIER WINERY

TASTING NOTES

2002 LUPINE HILL MERLOT

Notes from our winemaker, John Gibson

With our earliest bud break ever at our Frazier Family Estate Vineyard, spring is in full swing in the Napa Valley. Springtime means spring training for Major League Baseball, March Madness, and also that it's time to dust off the barbeque and get ready for picnics and outdoor dining. Just in time for these occasions is the release of our 2002 Lupine Hill Merlot. A softer-styled Merlot than our Frazier Family Estate release, this wine shows bright strawberry and berry aromas and is followed by flavors of black cherries, licorice, cinnamon, and cloves.

Technical Information

Harvest Information: 24.2 Brix, 4.60 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 Time: 32 days

Barrel Aging: 22 months in 2-year old French oak

Blend Information: 91.6% Merlot and 8.4% Cabernet Sauvignon

Bottling Date: December 7, 2004

Case Production: 475 cases

For additional information please contact Frazier Winery
P: 707.255.3444 | F: 707.252.7573
sales@frazierwinery.com