

FRAZIER



2003 FRAZIER FAMILY ESTATE CABERNET SAUVIGNON

Harvest Dates:

October 16-31, 2003

Harvest Analysis:

25.4% Brix

4.0 grams/l TA

3.85 pH

Pre-Fermentation

Maceration:

72 hours at 60 degrees F.

Pumpover Regime:

*2 times a day with aeration
until dryness*

Maximum Fermentation

Temperature:

90 degrees F.

Total Skin Contact:

35 days

Barrel Aging:

24 months in French oak

Blend Composition:

88.5% Cabernet Sauvignon,

6% Cabernet Franc,

3% Merlot,

2.5% Petit Verdot

Alcohol: *14.7%*

Case Production:

1,730 Cases

Notes from our Winemaker

The 2003 Frazier Family Estate Cabernet Sauvignon is deep garnet in color which is a clue to the expansive qualities of this rich wine. Aromas of raspberries and currants waft upwards to fill your glass. The inviting flavors of blackberries, bitter-sweet chocolate, anise, vanilla, and toasty oak are balanced with a firm muscular backbone which will soften to its peak in 8 to 10 years. This hearty Cabernet will certainly enhance a menu of grilled lamb, roast beef, as well as chocolate torte.

JOHN GIBSON, winemaker

Office: 40 Lupine Hill Road • Napa, California 94558

Phone: 707-255-3444 • Fax: 707-252-7573

www.frazierwinery.com