

# FRAZIER



## 2003 FRAZIER FAMILY ESTATE MERLOT

Harvest Dates:

*October 16-25, 2003*

Harvest Analysis:

*25.2% Brix*

*4.2 grams/l TA*

*3.75 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:

*28 days*

Barrel Aging:

*24 months in French oak*

Blend Composition:

*84.5% Merlot,*

*14% Cabernet Sauvignon,*

*1.2% Cabernet Franc,*

*.3% Petit Verdot*

Alcohol: *14.6%*

Case Production:

*525 Cases*

### *Notes from our Winemaker*

*The 2003 Frazier Family Estate Merlot is ruby red in color and offers the aromas of ripe cherries, cedar, and toasty oak. The flavors of strawberries, cherries, cloves, and cinnamon are nicely complemented with hints of smoky french oak. This Merlot is full bodied with a long, smooth, finish. It is enjoyable now and will continue to develop in the bottle for 4 to 5 years. Try this Merlot as an aperitif with strong blue cheeses, or pair it with grilled beef and hearty pasta dishes.*

JOHN GIBSON, winemaker

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[www.frazierwinery.com](http://www.frazierwinery.com)