

LUPINE HILL



2003 CABERNET SAUVIGNON

Harvest Date:

October, 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:

88 degrees F.

Total Skin Contact:

14 days

Barrel Aging:

24 months in French and
American oak

Blend Composition:

83.25% Cabernet Sauvignon,

9% Cabernet Franc,

7% Merlot,

.75% Petit Verdot

Alcohol: 14.8%

Case Production:

545 Cases

Notes from our Winemaker

Blended with Cabernet Franc, Merlot, and a touch of Petit Verdot, the 2003 Lupine Hill Cabernet Sauvignon is a scaled down version of our Frazier Family Estate Cabernet Sauvignon, but that does not mean it is lacking in character or stature. This wine has the aromas and flavors of blackberries, cherries, anise, and bittersweet chocolate, all of which are complemented with toasty oak. Serve this impressive and affordable Cabernet with cheeses, grilled meats, hearty stews, or chocolate desserts.

JOHN GIBSON, winemaker

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