

# FRAZIER



## 2004 FRAZIER FAMILY ESTATE CABERNET SAUVIGNON

Harvest Dates:

*September 24 to  
October 13, 2004*

Harvest Analysis:

*25.6% Brix  
4.3 grams/l TA  
3.80 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:

*42 days*

Barrel Aging:

*21 months in French oak*

Blend Composition:

*94.5% Cabernet Sauvignon,  
3.5% Petit Verdot,  
1.5% Cabernet Franc,  
.5% Merlot*

Alcohol: 15.4%

Case Production:

*1,348 Cases*

### *Notes from our Winemaker*

*The aromas of this sleek and classically structured Cabernet Sauvignon are marked by sweet ripe dark cherry with underlying notes of mocha, cinnamon, and a touch of anise. The mouth feel of this wine is characterized by plush smooth tannins which showcase this powerful yet utterly rich and flavorful Cabernet. Pair this wine with a braised lamb shank or a grilled rib eye steak with bleu cheese butter. This Cabernet will continue to develop nicely in the bottle for another decade and then some.*

JOHN GIBSON, winemaker

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