

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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