

# FRAZIER



## 2004 FRAZIER FAMILY ESTATE MEMENTO 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:  
*96.6% Cabernet Sauvignon,  
3.4% Petit Verdot*

Alcohol: *15.2%*

Case Production:  
*170 Cases (750 ml bottles)  
25 Cases (magnums)*

### *Notes from our Winemaker*

*Nearly black in color, the 2004 Memento is a wine with a bold appearance and dense hues. The aromas of black cherries, dark chocolate, vanilla bean and cassis are surrounded by an impressive chewy and rich tannic structure. The wine is remarkably balanced with a long, lingering finish highlighted by dark, ripe fruit and toasty oak. This wine will reward one's patience by being cellared for a period of 10 to 20 years.*

JOHN GIBSON, winemaker

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