

FRAZIER



2005 FRAZIER FAMILY ESTATE CABERNET SAUVIGNON

Harvest Dates:
*October 19, 2005 to
November 2, 2005*

Harvest Analysis:
*24.9% Brix
3.7 grams/l TA
3.95 pH*

Pre-Fermentation
Maceration:
5 days < 55 degrees F.

Pumpover Regime:
*2 times a day with
aeration until dryness*

Maximum Fermentation
Temperature:
90 degrees F.

Total Skin Contact:
33 days

Barrel Aging:
20 months in French oak

Blend Composition:
*88% Cabernet Sauvignon,
7% Cabernet Franc,
5% Petit Verdot*

Alcohol: *15.0%*

Case Production:
1,526 Cases

Notes from our Winemaker

The black-garnet hue of this wine is a glimpse into its dense and expansive qualities. Powerful aromas of cranberry, spice box, chocolate covered cherries, coffee and cassis are brightened by hints of citrus. Bold flavors of bittersweet chocolate, tangy raspberry, dark plum and hints of leather and cedar are enveloped by firm but accessible tannins. This Cabernet will continue to develop in the bottle for the next 7-10 years.

JOHN GIBSON, winemaker

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