

# FRAZIER



## 2005 FRAZIER FAMILY ESTATE MERLOT

Harvest Dates:

*October 17 to*

*October 22, 2005*

Harvest Analysis:

*25.2% Brix*

*4.1 grams/l TA*

*3.90 pH*

Pre-Fermentation

Maceration:

*5 days at 55 degrees F.*

Pumpover Regime:

*2 times a day with*

*aeration until dryness*

Maximum Fermentation

Temperature:

*88 degrees F.*

Total Skin Contact:

*29 days*

Barrel Aging:

*19 months in French oak*

Blend Composition:

*91.8% Merlot,*

*7.4% Cabernet Sauvignon,*

*0.4% Cabernet Franc,*

*0.4% Petit Verdot*

Alcohol: *15.0%*

Case Production:

*450 Cases*

### *Notes from our Winemaker*

*From low yielding blocks on our estate vineyard comes the 2005 Frazier Estate Merlot. This wine features a wonderful bouquet of dark ripe cherries, blueberries, and toasty oak which invite. Meanwhile flavors of cocoa, plum, spice, black currant, and well integrated silky tannins tantalize the palate. The final blend consists of 7.4% Cabernet Sauvignon and less than a half a percentage each of Cabernet Franc and Petit Verdot. We feel this Merlot is an exotic, hedonistic wine which is chockfull of characteristic Coombsville charm and should continue to develop nicely in bottle for 5-7 years.*

JOHN GIBSON, winemaker

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