

LUPINE HILL



2005 CABERNET SAUVIGNON

Harvest Dates:
October 17–31, 2005

Harvest Analysis:
24.7 Brix
4.0 gms/l TA
3.95 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:
21 days

Barrel Aging:
19 months in used French
and American oak

Blend Composition:
88% Cabernet Sauvignon,
7% Cabernet Franc,
5% Merlot

Alcohol: 15.0%

Case Production:
800 Cases

Bottling Date:
July 5, 2007

Notes from our Winemaker

The 2005 Lupine Hill Cabernet is a softer version of the Frazier Cabernet. Aromas of vanilla, blackberries, and chocolate covered cherries explode from your glass. The palate is ripe and extracted exhibiting flavors of juicy cherries, black currants and cranberries which are nicely balanced by firm but sweet tannins. A delicious wine to enjoy with grilled meats or a simple roast chicken.

JOHN GIBSON, winemaker

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