

LUPINE HILL



2005 MERLOT

Harvest Dates:
October 17–22, 2005

Harvest Analysis:
24.8 Brix
3.8 gms/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:
12 days

Barrel Aging:
19 months in used French
oak

Blend Composition:
94% Merlot,
5% Cabernet Sauvignon,
1% Cabernet Franc

Alcohol: *15.0%*

Case Production:
400 Cases

Bottling Date:
July 5, 2007

Notes from our Winemaker

A small production of Estate Merlot harvested from vineyard blocks planted in 1990. Dark ruby in color, this wine flaunts aromas of dark plum and black currant which mingle with hints of caramel and bay leaf. Berry, cherry and spice flavors lead the way to a medium bodied Merlot with sweet tannins. Drink for the next 3-5 years.

JOHN GIBSON, winemaker

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