

# FRAZIER



## 2006 FRAZIER FAMILY ESTATE MERLOT

Harvest Dates:

*October 12, 2006 and  
October 20, 2006*

Harvest Analysis:

*25.0 Brix  
0.355 TA  
3.99 pH*

Pre-Fermentation Maceration:

*5 days at 55 degrees F.*

Total Skin Contact: *35 days*

Pumpover Regime:

*2 times a day with  
aeration until dryness*

Maximum Fermentation

Temperature: *89 degrees F.*

Barrel Aging:

*24 months in a combination of  
75% New French Oak and  
25% Once Used French Oak*

Blend Composition:

*92% Merlot,  
6% Cabernet Franc,  
1.5% Cabernet Sauvignon,  
0.5% Petit Verdot*

Alcohol: *15.0%*

Case Production: *296 Cases*

Bottling Date: *February 11,  
2009*

Bottled Unfiltered

### *Tasting Notes*

*The 2006 Frazier Merlot marks our smallest production of Merlot to date with only 45% of the Merlot lots making it into the final blend. Winemaker Kirk Venge put the finishing touches on the blend for this wine which will be accessible early but can be aged in excess of 5 years. The bouquet of this Merlot opens with rich, red cherry fruit and leads the way to subtle aromas of cranberry, orange peel, light mocha, and hints of toasty oak. The wine covers the palate with supple, tannin-backed texture and flavors of toasted coffee bean, blackberries and finishes long with ripe plum. We know you will enjoy this Merlot.*

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