

FRAZIER



2009 FRAZIER CABERNET FRANC

Blend:

*80% Cabernet Franc, 12.5%
Cabernet, 7.5% Merlot*

Alcohol: *15%*

Case Production:

175 cases x 750ml

Bottled: *March 2012*

Bottled unfinned & unfiltered

Ageing: *24 months in used*

French Oak

Appellation: *Coombsville*

Retail: *\$52.00*

Tasting Notes

Cabernet Franc from Coombsville is about as good as it gets. The mineral rich volcanic soils, cool temperatures, and long growing season make this varietal a favorite.

This Cabernet Franc has a lifting bouquet of highly perfumed floral aromatics. There is a bit of dark cherry, wild herbs, and a hint of dark underlying minerality. On the palate, pronounced, smooth tannins give way to flavors of raspberry, black tea, cherry, and wild herbs. The finish is lengthy and leaves you wanting more. We like Cabernet Franc fairly young, as the pure fruit and fresh fruit aromas are not to be missed. Fans of this varietal know how it will also evolve over the next 5-7 years in the cellar. Recommended drinking 2012-2020.

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