

FRAZIER



2004 FRAZIER FAMILY ESTATE MERLOT

Harvest Dates:
September 21-25, 2004

Harvest Analysis:
25.2% Brix
4.8 grams/l TA
3.72 pH

Pre-Fermentation
Maceration:
72 hours at 60 degrees F.

Pumpover Regime:
2 times a day with aeration
until dryness

Maximum Fermentation
Temperature:
90 degrees F.

Total Skin Contact:
36 days

Barrel Aging:
19 months in French oak

Blend Composition:
84.7% Merlot,
14.5% Cabernet Sauvignon,
.6% Petit Verdot,
.2% Cabernet Franc

Alcohol: *15.1%*

Case Production:
390 Cases

Notes from our Winemaker

The 2004 Frazier Family Estate Merlot, crimson in color exhibits the lively aromas of fresh ripe berries and smoky oak. The flavors of cherries, toasted almonds, with touches of herbs are melded into a rich pleasing mouthfeel. The finish is long, sweet, and smooth. A youthful and vibrant Merlot, it will complement a variety of grilled meats or simply serve it as an aperitif.

JOHN GIBSON, winemaker

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