

LUPINE HILL



2004 CABERNET SAUVIGNON

Harvest Dates:

*September 21, 2004 to
October 13, 2004*

Harvest Analysis:

25.2% Brix

4.2 grams/l TA

3.80 pH

Pre-Fermentation

Maceration:

72 hours at 60 degrees F.

Pumpover Regime:

*2 times a day with aeration
until dryness*

Maximum Fermentation

Temperature:

88 degrees F.

Total Skin Contact:

14 days

Barrel Aging:

*19 months in French and
American oak*

Blend Composition:

84.5% Cabernet Sauvignon,

14% Cabernet Franc,

1.5% Merlot

Alcohol: *15.1%*

Case Production:

954 Cases

Notes from our Winemaker

Aging in a combination of French and American oak barrels has mellowed the 2004 Lupine Hill Cabernet Sauvignon to become a very approachable and lively wine. It is ruby red in color and exhibits the aromas of fresh cherries and cranberries. The flavors of strawberries, raspberries, and herbs are surrounded by toasty oak. It is the perfect pairing wine for cheeses, grilled meats, and chocolate desserts.

JOHN GIBSON, winemaker

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