



# FRAZIER WINERY

## TASTING NOTES

### 2000 LUPINE HILL CABERNET SAUVIGNON

#### Notes from our winemaker, John Gibson

The 2000 Frazier Winery Lupine Hill Cabernet Sauvignon displays a vibrant red color which is a visual representation of the fruit aromas and flavors which are abundant in this wine. Fresh and ripe strawberries, with complementary herbal, earth and toasted oak tones, are woven nicely. Blended with 15% Merlot to tame the tannins and increase the supple nature of the wine, this Cabernet Sauvignon will pair nicely with beef, lamb, or wild game.

#### Technical Information

Harvest Dates: October 3-27, 2000

Harvest Analysis: 23.8 Brix, 4.20 gms/1TA, 3.72 pH

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

Maximum Fermentation Temperature: 90 degrees F.

Total Skin Contact: 36 days

Barrel Aging Regime: 18 months

Barrels: Used French and American Oak

Blend Composition: 84.7% Cabernet Sauvignon, 15.3% Merlot

Alcohol: 13.9%

Bottling Date: April 3, 2002

Production: 2,330 cases

Release Date: July 1, 2003

For additional information please contact Frazier Winery  
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