



# FRAZIER WINERY

Frazier Family Estate

## 2000 Frazier MEMENTO Cabernet Sauvignon

### Notes from our winemaker, John Gibson

As winegrowers, every year we strive to produce the finest fruit possible in our vineyards. Successes in the vineyard usually start with the intense planning that goes into vineyard development. Long before the vines are fruitful, vineyard site, varietals and clonal material, vine spacing and trellising are all debated with hopes that the right combination will produce the best wines. When we sat down to plan our new planting at the Frazier Family Estate, we looked long and hard at our choices for our older vineyard. With the new vineyard located side-by-side, we believed that the soil types would be similar, but could also be different. Backhoe pits in the new site confirmed our belief.

The first decisions were related to which rootstock would control the growth of the vines and would better ripen the fruit with our soil types. Next, was our desire to add to our blending capabilities with additional varietals and different clones. We decided to space the vine rows further apart to provide better sun exposure. In the end, we planted an additional 10.5 acres with Cab Franc, two different clones of Cabernet Sauvignon (Bordeaux Clones #337 and #15), Petit Verdot and Merlot (Bordeaux Clone #181). The first fruit to come from this new vineyard was expected to be in the 2000 vintage. Our intent was to keep the crop very small and not overly challenge the young root system. With a yield of less than one ton per acre, we harvested some of the most flavorful fruit we had ever tasted.

As active members of the Napa Valley Vintners, we participated in the Premier Napa Valley wine auction in February, 2001. The blend we chose to submit to the tasting/auction consisted of lots from our new vineyard. The response was overwhelmingly positive. Ronn Wiegand of Restaurant Wine Magazine congratulated us on what he felt was the best Cabernet Sauvignon in the auction. This experience created the possibility of nurturing this blend in order to eventually bottle it as our first "reserve" wine.

From my experience with the Cask 23 bottlings at Stag's Leap Wine Cellars, I believed strongly in the possibility that the new vineyard would consistently produce wines of extraordinary quality. We chose to model these "reserve" wines with criteria similar to that which went into the Cask 23 wines: One, we would only make a reserve wine in exceptional vintages; two, the quantity would remain small in order to not adversely affect the quality of the Frazier Family Estate bottling of Cabernet Sauvignon; and lastly, I would define the blend based upon my own palate and blending ability. As the wine has aged, adjustments to the blend were made to make a dramatic wine of great stature. The wine was bottled in August, 2002, unfinned and unfiltered, as our first Frazier Memento Cabernet Sauvignon.

We chose to name this outstanding Cabernet "Memento" in memory of Bill Frazier's son Shawn who passed away in 2002. His vision, creativity and hard work helped shape Frazier Winery into what it is today.

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## TASTING NOTES

The 2000 Frazier Winery Memento is a wine with a bold ruby appearance with dense hues. The aromas of violets, black cherries, smoky oak, and game meat explode from the glass. Flavors of raspberries, cassis, bittersweet chocolate and anise are surrounded by an impressive chewy and rich tannic structure. The wine is remarkably balanced with a long, sweet finish and a lingering aftertaste of ripe fruit and toasty oak. This wine will reward one's patience for a period of 10 to 20 years.

## TECHNICAL INFORMATION

Harvest Dates – October 12<sup>th</sup> – October 26<sup>th</sup>, 2000

Harvest Analysis – 24.7 Brix, 0.48 TA, 3.70pH

Pre-fermentation Maceration – 72 hours @ 60 degrees F

Maximum Fermentation Temperature – 90 degrees F

Pumpover Regime – 2 times/day with aeration until dryness

Total Skin Contact Time – 37 days

Barrel Aging – 22 months in 100% new Chateau-style French oak

Blend – 87% Cabernet Sauvignon, 9% Cabernet Franc, 4% Merlot

Case Production – 267 cases

Alcohol – 14.6%

Bottling Date – July 26, 2002

Release Date – October 1, 2003