



FRAZIER WINERY

TASTING NOTES

2001 MEMENTO CABERNET SAUVIGNON

Notes from our winemaker, John Gibson

Following up the enormously successful first ever bottling of our reserve wine, the 2000 Frazier Memento, is no easy task. Conceived as a bottling that does not occur each year and with blending components which may very well change year to year, we are pleased to announce the release of the 2001 Frazier Memento.

In 2001, we experienced a near perfect growing season. Average rainfall during the winter months was followed by a moderately early bud break in April. A warm spring and lots of heat in the early summer set things up for an early harvest. That is when Mother Nature changed her thermostat setting from hot to mild. Warm days followed throughout August and into October. These favorable conditions, ripened fruit more evenly than normal and set a comfortable pace for picking. All of our fruit was harvested by the middle of October.

To come up with the blending wines for the 2001 Memento, we selected specific barrels from the best lots for their individual attributes as stand alone wines as well as their blending ability. Through what seemed like endless trials, we were able to come up with the combination which best represented the vintage. The Cabernet Franc was exceptional for its floral and herbal aromas as well as its flavors of blueberries and plums. The Cabernet Sauvignon was fully ripe offering characteristics of raspberries, currants, and anise. Lastly, Petit Verdot, which may be our most valuable wine added density, richness, and other spices. The combination of wines was blended in August of 2002 and left to continue aging in new French oak barrels until bottling which took place in the summer of 2003. What we achieved is a wine of great strength and stature which is enveloped with lavishly toasty oak. Because it's just a toddler, we have found that decanting this wine 2 to 3 hours before serving allows the wine to show its best.

Technical Information

Harvest Information: 25.5 Brix, 4.00 gms/l TA, 3.85 pH

Harvest Dates: September 25, 2001 to October 17, 2001

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

Maximum Fermentation Temperature – 90 degrees F.

Total Skin Contact – 44 days

Barrel Aging – 21 months in new French oak barrels

Blend Composition – 76.2% Cabernet Sauvignon, 19.0% Cabernet Franc, and 4.8% Petit Verdot

Bottling Date – August 15, 2003

Case Production – 250 cases

For additional information please contact Frazier Winery
P: 707.255.3444 | F: 707.252.7573
sales@frazierwinery.com