

LUPINE HILL



2003 MERLOT

Harvest Date:

October, 2003

Harvest Analysis:

25.2% Brix

4.2 grams/l TA

3.75 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:

*24 months in French and
American oak*

Blend Composition:

86.5% Merlot,

10% Cabernet Sauvignon,

2.5% Cabernet Franc,

1% Petit Verdot

Alcohol: *14.6%*

Case Production:

437 Cases

Notes from our Winemaker

Owing to the small percentages of blending varietals used and aging in French and American oak, the 2003 Lupine Hill Merlot is a soft, round, fruity wine with aromas of raspberries and toasted almonds. The flavors of Bing cherries, strawberries, spearmint, with kisses of cinnamon and dill are surrounded by vanilla and coconut. A lively wine which served at cellar temperature can be used as an aperitif while cooking or accompanied by grilled meats or poultry.

JOHN GIBSON, winemaker

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