

# FRAZIER



## 2005 FRAZIER FAMILY ESTATE MEMENTO CABERNET SAUVIGNON

Harvest Dates:  
October 27, 2005 to  
November 2, 2005

Harvest Analysis:  
25.5% Brix  
3.60 grams/l TA  
3.95 pH

Pre-Fermentation  
Maceration:  
5 days < 55 degrees F.

Pumpover Regime:  
2 times a day with  
aeration until dryness

Maximum Fermentation  
Temperature:  
90 degrees F.

Total Skin Contact:  
43 days

Barrel Aging:  
20 months in French oak

Blend Composition:  
86% Cabernet Sauvignon,  
14% Petit Verdot

Alcohol: 15.0%

Case Production:  
305 Cases

### *Notes from our Winemaker*

*Bottled unfinned and unfiltered, the 2005 Memento is a bold wine featuring our best lots of Cabernet Sauvignon and Petit Verdot. The bouquet of this classically structured wine opens with sweet notes of vanilla and slight aromas of mint, anise, and mocha. The first sip invites, with good weight on the palate and notes of bittersweet chocolate, ripe cherry, spice box, and a bit of toasty oak. This wine is built for the cellar and has the ability to age in excess of 15 years. To best enjoy we recommend cellaring these wines for a minimum of 2-3 years before opening. If curiosity strikes at an earlier date do yourself a favor and decant these wines for a good 4 hours.*

JOHN GIBSON, winemaker

Office: 40 Lupine Hill Road • Napa, California 94558  
Phone: 707-255-3444 • Fax: 707-252-7573

[www.frazierwinery.com](http://www.frazierwinery.com)