

FRAZIER



2006 FRAZIER FAMILY ESTATE CABERNET SAUVIGNON

Harvest Dates:

October 12-20, 2006

Blend:

94% Cabernet Sauvignon

6% Cabernet Franc

Alcohol: 15.5%

Barrel Aging:

25 months in 90% new French oak,
10% once used French oak barrels

Case Production:

700 cases x 750ml

Bottled: February 11, 2009

Bottled unfiltered and unfiltered

Tasting Notes

Napa Valley's great growing season of 2006 provided exceptional fruit for us at Frazier. We had a mild spring, marked by wet weather. The cool weather prevailed until July delaying development in the vineyard. Luckily Napa experienced a heat spell mid-summer which lasted over a week. This heat spike helped to accelerate vineyard development and by August everything in the vineyard was normal. This pattern continued with nice even development of the grapes until harvest began in mid-October.

The well drained volcanic soils on our hillside vineyard provide nice supple tannins, with depth, dimension and structure that will allow for enjoyment of this wine for years to come. While this wine is more approachable in its youth than previous vintages of Frazier we hope you manage to hold some for aging as the wine should hit its stride in 2011 and continue to develop for years to come.

This bouquet of this wine is marked by floral notes, blueberries, vanilla, and black currant. On the palate the wine showcases ripe tannins, black cherry, notes of Asian spice, an unctuous mouth feel, and a long finish. We feel this wine will pair well with grilled steak, osso buco, rib roast, or a hearty pasta ragu.

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