

LUPINE HILL



2004 MERLOT

Harvest Dates:
September 21-28, 2004

Harvest Analysis:
25.8% Brix
4.1 grams/l TA
3.85 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:
12 days

Barrel Aging:
19 months in French oak

Blend Composition:
90.3% Merlot,
8.6% Cabernet Sauvignon,
1.1% Cabernet Franc

Alcohol: 15.6%

Case Production:
368 Cases

Notes from our Winemaker

Utilizing fruit from both our younger and older vineyard blocks, the 2004 Lupine Hill Merlot is a softer and more supple version of the Frazier Family Estate Merlot. This does not mean it is lacking in fruit or character. The fresh aromas and flavors of cherries and strawberries are complemented by cedar, vanilla, and oak shadings. It is a perfect wine for sipping while cooking or enjoy with spring and summer picnic fare.

JOHN GIBSON, winemaker

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