

FRAZIER WINERY

TASTING NOTES

1997 LUPINE HILL CABERNET SAUVIGNON

Winemaking Summary, Notes from John Gibson

In 1995 and 1996, I chose to declassify or downgrade portions of the wines which we made, knowing that including them into the Frazier Cabernet Sauvignon and Merlot would have detracted from the definition of fruit characteristic, depth, and richness. We sold those small lots of wine in bulk to other wineries who now eagerly await what future wines I choose to declassify; then came along the 1997 vintage. The 1997 vintage was what we as winemakers call "A God Given Vintage". It was not difficult to make outstanding wines in a year which gave us an excellent growing season, a harvest without detrimental weather, and last but not least, a very large crop. As was my usual practice, I still chose to declassify some of the wines, but there was a difference in this year in comparison to previous vintages. Whether it was the added experience we had in nurturing the fruit in the vineyard or the handling of the wine in the winery and barrel cellar, these wines were able to stand on their own as a blend with similar fruit flavors as the Frazier Cabernet Sauvignon, but with a rounder and softer mouth-feel. The resulting blend became our first Lupine Hill Cabernet Sauvignon.

Tasting Notes

This wine has the aromas of cherries and strawberries and the flavors of cranberries and herbal tones combined with spicy vanilla and toasted coconut from the aging in American oak.

Technical Information

Barrel Aging - 16 months

Barrels- 33% new American and French oak and 2-year old French oak

Blend Composition- 86.63% Cabernet Sauvignon and 10.74% Merlot and 4.63% Cabernet Franc

Case Production - 445 Cases