

FRAZIER



2004 FRAZIER FAMILY ESTATE PETIT VERDOT

Harvest Date:

October 15, 2004

Harvest Analysis:

25.5% Brix

3.7 grams/l TA

3.92 pH

Pre-Fermentation

Maceration:

72 hours at 60 degrees F.

Pumpover Regime:

*2 times a day with aeration
until dryness*

Maximum Fermentation

Temperature:

85 degrees F.

Total Skin Contact:

12 days

Barrel Aging:

21 months in French oak

Blend Composition:

92.2% Petit Verdot,

7.8% Cabernet Sauvignon

Alcohol: *15.1%*

Case Production:

118 Cases

Notes from our Winemaker

This is a new offering created exclusively for our wine club. This wine is the personification of all great things made for Cabernet enthusiasts. Nearly black in color with nice velvety tannins and an unctuous mouth feel, this wine begins with aromas of ripe cherry fruit, violets, spicy oak, and gravel. This is definitely a big red wine for those who are fans of the style. With 7% Cabernet Sauvignon blended into this Petit Verdot, we believe that this wine has reached perfect harmony between the presence of fruit, intensity, and oak to create a wine that will age for easily over a decade.

JOHN GIBSON, winemaker

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