



Far Niente produces critically acclaimed, estate bottled Chardonnay and Cabernet Sauvignon wines that are renowned for their consistent house style and ability to evolve with extended age.



The Napa Valley Wine Estate

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Far Niente

2004 Estate Bottled Cabernet Sauvignon

Napa Valley – Oakville

Vineyard Notes:

The 100-acre Martin Stelling Vineyard, located behind the winery in Oakville, is the cornerstone of the Far Niente Cabernet Sauvignon program. The vineyard is composed of two distinct areas. The flat acreage uniformly produces wines with supple, sweet tannins and bright, forward fruit. Halter Valley, which is the extension of the vineyard that starts into foothills of the Mayacamas, is composed of gently rolling knolls. This section of the vineyard includes more diverse individual blocks that provide wines of great tannin and structure.

Harvest Notes:

We experienced a cool summer in 2004, with temperatures running as much as five-to-ten degrees below normal. The weather during veraison was very cool, which extended the length of veraison and led to some uneven ripening within the clusters. Napa Valley experienced a prolonged heat wave in September, producing high sugars in the berries, but without physical ripeness. Wineries were forced to decide whether to bring in their grapes and risk making wines with green characters, or wait and hope for further ripening. We made the difficult decision to wait. A full three weeks after the end of the heat wave, sugars dropped and stabilized, grape ripeness was fully developed and we brought in the remaining harvest.

Production Notes:

The 2004 Cabernet was produced with almost 100 percent early press methods, according to the needs of this particular vintage. By using early press, we were able to capture the juiciness of the fruit without letting the wine sit on the skins too long, potentially picking up any bitterness.

Tasting Notes:

Aromas of very dark fruit, black currant, dark chocolate, dust/earth, vanillin and perfume are layered behind the ripeness. The wine provides a big and full entry, yet the tannins are balanced and have an underlying silkiness. On the palate, ripe cassis and spice mingle with well-integrated oak and evolve into a lingering, fruit-driven finish.

Appellation:	Oakville
Harvest Dates:	September 15 - October 6, 2004
Varietals:	86% Cabernet Sauvignon 6% Petit Verdot 4% Cabernet Franc 4% Merlot
Skin Contact:	9 to 24 days
Aging:	17 months in French oak (61% new, 39% once-used)
Release Date:	April 2007
Cases Produced:	9,200 cases

Dirk Hampson
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