

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2004 FAR NIENTE 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, Napa Valley

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

Director of Winemaking

Dirk Hampson

Winemaker

Stephanie Putnam