



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

Far Niente Winery
P.O. Box 327
Oakville, CA 94562

Phone: 707-944-2861

Fax: 707-944-2312

Email: info@farniente.com

Website: www.farniente.com

Far Niente

2005 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. This vineyard, together with a small contribution from the Sullenger Vineyard at Nickel & Nickel, produces Far Niente Cabernet Sauvignon.

Harvest Notes:

We knew early on this would be a large harvest, but by the time all the grapes were in, it blew away everyone's expectations! The growing season started with an early budbreak then cooled off. We never really had a summer, only a few heat spikes, and it seemed more like we had two seasons: summer and fall. Harvest began very late and we didn't even begin to bring in any reds until the first part of October. Most of the fruit was actually brought in the last few weeks of October and into November. Cooler vintages favor wines of elegance and finesse over brawn.

Production Notes:

The later-than-usual harvest of 2005 allowed the grapes ample time to slowly develop and ripen flavors. Fermentation seemed to mirror harvest, in that the wine took its time to develop. As a result, our winemaker allowed the wine to go through an extended period of maceration to pick up the depth of rich, fruit character called for in our Cabernet house style. Overall, the wine sat on the skins almost twice as long as the year before. 2005 also yielded a larger quantity of Far Niente Cabernet, since more of our replanted vineyards in Oakville finally came into production.

Tasting Notes:

Notes of dense, black fruit, anise and blackberries appear up front followed by hints of fruit jam and dark chocolate. In the mouth, this wine unfolds in layers, beginning with a round and supple entry, and progressing to a full, weighty structure on the palate. The silky tannins are textured and coating, producing a wine that is smooth from start to finish.

Appellation:	Oakville
Harvest Dates:	October 7 - November 3, 2005
Varietals:	91% Cabernet Sauvignon 5% Cabernet Franc 4% Petit Verdot
Skin Contact:	13 to 44 days
Aging:	17 months in French oak (69% new, 31% once-used)
Release Date:	April 2008

Dirk Hampson
Director of Winemaking