



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
ESTABLISHED 1885

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Far Niente

2007 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. Planted on some of the most beautiful, gravelly loam soil in the Napa Valley, the vineyard is composed of two distinct areas. The lower portion uniformly produces wines with supple, sweet tannins and bright, forward fruit. Halter Valley, which is the extension of the vineyard that starts into the 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:

The season started off with a very dry winter, registering only about 60 percent of normal precipitation. Coupled with a very mild spring, the growing conditions yielded vines that were well balanced and not overly vigorous. A mild, cool summer, with no unusual heat spikes, allowed the fruit to ripen at a very steady pace. Harvest was characterized by mild daytime temperatures, followed by very cold nighttime temperatures, allowing the grapes great hang time and flavor development without excessive sugar accumulation. A minor rain event occurred at the tail end of harvest, but this only served to wash the dust off the berries and give us further hang time, making for a stunning vintage.

Production Notes:

This vintage expressed itself early on both in the vineyard and during fermentation. We were able to capture the concentrated flavors of juicy black and purple fruit along with lush velvety tannins with much more early pressing; roughly 40 percent of the 2007 was pressed before dryness. While much less of the wine underwent extended maceration than in 2006, maceration time was about the same.

Tasting Notes:

This wine offers intense aromas of blackberry and boysenberry along with licorice and perfume. A juicy and silky entry is followed by a velvety midpalate, rich with layers of ripe purple fruit and cassis. Well-integrated and melting tannins lead to a long and juicy finish.

Appellation:	Oakville, Napa Valley
Harvest Dates:	October 5-18, 2007
Varietals:	94% Cabernet Sauvignon 4% Cabernet Franc 2% Petit Verdot
Skin Contact:	10 to 35 days
Aging:	16 months in French oak (70% new, 30% once-used)
Release Date:	February 2010

Dirk Hampson
Director of Winemaking