



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

1986 Estate Bottled Cabernet Sauvignon

Napa Valley

After the infamous February 1986 floods, many were anxious to see how the vines would react. Fortunately for us, our vineyards suffered no damage from the heavy rains. However, the flood rains were from tropical storms which, along with the ensuing mild weather, produced a confusing message for the vines. The result was a very early bud break. An untimely seasonal front could have been disastrous, as the tender new shoots are particularly vulnerable. However, the long growing season and warm summer of 1986 resulted in creating a wine that is deeper, richer and more concentrated than previous vintages.

The two varietals used in this wine, Cabernet Sauvignon (76%) and Cabernet Franc (24%), were hand picked from our estate vineyard located directly behind Far Niente and adjacent to Martha's Vineyard and Mondavi's Reserve. The clusters were then sorted by hand to remove any problems to assure the finest quality prior to crushing. The extended maceration, which the wine receives after fermentation, adds greater depth while softening the mouthfeel. The final blend was assembled shortly after the Malolactic fermentation was complete and racked into a high percentage of new Bordeaux Chateau French Oak Barrels for one and a half years of aging. In a final step to soften the wine prior to bottling, each barrel was fined with six egg whites.

The 1986 Cabernet Sauvignon has full berry fruit flavors complemented by toasty oak aromas, as well as the typically "dusty" components traditionally found among the Rutherford and Oakville Bench vineyards. The Cabernet Franc has helped produce a wine which is soft and mouth filling now, while further bottle aging will reward your patience with a longer finish and more velvety texture.

Dirk Hampson
Director of Winemaking