



Far Niente

1987 Estate Bottled Cabernet Sauvignon

Napa Valley

The 1987 harvest proved to be the third nearly ideal vintage in a row for Napa Valley Cabernet Sauvignon. While Spring came early and there were no damaging frosts, the warm weather during flowering reduced the crop sharply from the 1986 levels. The smaller yield and long growing season resulted in a wine with great depth, richness and concentration.

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 two varietals used in this wine, Cabernet Sauvignon and Cabernet Franc were handpicked from our estate vineyard located directly behind Far Niente and adjacent to Martha's Vineyard and Mondavi's Reserve. The clusters were then hand sorted 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 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 five egg whites.

The 1987 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 that is soft and mouth filling now, while further bottle aging will reward your patience with a longer and more velvety texture.

Dirk Hampson
Director of Winemaking



The Napa Valley Wine Estate

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