



# *Far Niente*

## *1988 Estate Bottled Cabernet Sauvignon*

### *Napa Valley*

The 1988 harvest was a very warm and dry year from the start in the Napa Valley. While Spring came early and there were no damaging frosts, the hot weather during flowering for the second year in a row reduced the crop dramatically. The estate vineyard produced only half of its normal yield.

The three varietals used in this wine, Cabernet Sauvignon, Cabernet Franc and Merlot were hand picked from our estate vineyard located directly behind Far Niente and adjacent to both Martha's Vineyard and Mondavi Reserve. The clusters were then sorted by hand to assure the finest quality prior to crushing. The extended maceration which the wine received after fermentation, added greater depth while softening the mouthfeel. The final blend was assembled shortly after the Malolactic fermentation and racked into 100 percent 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 1988 Cabernet Sauvignon has full berry fruit flavors complemented by cedar and toasty oak aromas, as well as the typical "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 bigger, velvety texture.

*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.*

*Dirk Hampson*  
*Director of Winemaking*



*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](mailto:info@farniente.com)  
Website: [www.farniente.com](http://www.farniente.com)