



# *Far Niente*

## *1990 Estate Bottled Cabernet Sauvignon*

### *Napa Valley*

The 1990 harvest marked the fourth year of drought in California, but several days of rain in May replenished the soil just in time for an ideal growing season. While the harvest began in early September, the moderate days and cool evenings kept the fruit ripening at an even gradual pace into October. The long growing season resulted in a wine with great depth, richness and length.

*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 three varietals used in this wine, Cabernet Sauvignon, Cabernet Franc and Merlot were hand picked from our estate vineyard located directly behind Far Niente. The clusters were then sorted by hand to assure the finest quality prior to crushing. Following the fermentation in stainless tanks and three weeks of maceration, the blend was assembled into 100% new Bordeaux French Oak Barrels for twenty months of aging. In a final step to soften the wine prior to bottling, each barrel was fined with five fresh egg whites.

The 1990 Far Niente Cabernet Sauvignon has full berry fruit flavors complemented by toasty oak aromas, as well as the typically "dusty" components traditionally found among the western vineyards of Oakville. The blending 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. We expect the aging potential of this wine to be in excess of twenty years.

*Dirk Hampson*  
*Director of Winemaking*



*The Napa Valley Wine Estate*

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