



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

## *Far Niente*

### *1993 Estate Bottled Cabernet Sauvignon*

#### *Napa Valley*

The 1993 harvest was the seventh and final year of drought in the Napa Valley. Cool spring rains provided enough moisture for normal early growth and the fruit set with mild spring temperatures. The weather was ideal throughout the summer before turning quite warm in August. Fortunately, cool weather returned, thereby allowing the grapes to gradually ripen to full maturity under ideal conditions in our estate vineyards. It was a vintage similar to 1991, resulting in silky soft tannins complemented by the unusual roundness and length in the mouth. The small yields of 1993 seem to have provided additional depth and intensity.

The three varietals used in this wine, Cabernet Sauvignon, Cabernet Franc (18%), and Merlot (6%), were carefully monitored then hand picked from our estate, the Stelling Vineyard, located in Oakville directly behind Far Niente. The clusters were then sorted by hand to assure the finest quality prior to crushing. Following fermentation in stainless steel tanks and several weeks of maceration, each lot was evaluated. Only those lots that combined best to express the unique house style of Far Niente were included in the blend that was assembled into new French Oak Barrels for twenty months of aging. In a final step to further soften the wine prior to bottling, each barrel was fined with fresh egg whites.

The 1993 Far Niente Estate Cabernet Sauvignon has rich and deep berry flavors complemented by toasty oak aromas as well as the typical "dusty" components traditionally found among the finest soils of the western vineyards of Oakville. The vintage has produced a wonderful extra dimension of depth and intensity with unusual grace. 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.

*Dirk Hampson*  
*Director of Winemaking*