

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



Director of Winemaking
Dirk Hampson

1995 FAR NIENTE ESTATE BOTTLED

CABERNET SAUVIGNON

NAPA VALLEY, OAKVILLE

NOTES

The 1995 harvest was one of the second very late harvests in a row. Exceptionally fine October weather allowed the grapes to gradually ripen to full maturity under ideal conditions in our estate vineyards. This remarkable Fall added intensity and roundness to a vintage that was in danger of remaining underdeveloped.

The three varietals used in this wine, Cabernet Sauvignon, Cabernet Franc (14%), and Merlot (5%), were carefully monitored then hand picked from our estate vineyards. The Stelling Vineyard, located in Oakville directly behind Far Niente, remains the cornerstone of this Cabernet. 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 1995 Far Niente Estate Cabernet Sauvignon has rich blackberry and cassis 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 texture, power, 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.