

# Far Niente



THE NAPA VALLEY WINE ESTATE  
ESTABLISHED 1885



*Director of Winemaking*  
Dirk Hampson

1996 FAR NIENTE ESTATE BOTTLED

## CABERNET SAUVIGNON

NAPA VALLEY, OAKVILLE

### NOTES

The 1996 vintage started normally with small amounts of rainfall extending all the way into June. Typical weather throughout the summer with warm days and cool evenings led to a mid September harvest. The resulting wine has classic structure and an elegance to reflect the characteristics of the vintage.

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 three 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 1996 Far Niente Estate Cabernet Sauvignon has subtle blackberry and cassias flavors complemented by cedar 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 wonderful silkiness with unusual grace. The blending has helped produce a wine that is soft and layered now, while further bottle aging will reward your patience with a longer and more velvety texture.