



Far Niente

1996 Estate Bottled Cabernet Sauvignon

Napa Valley

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.

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 (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.

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
Website: www.farniente.com