

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



Director of Winemaking
Dirk Hampson

1997 FAR NIENTE ESTATE BOTTLED

CABERNET SAUVIGNON

NAPA VALLEY, OAKVILLE

NOTES

As a result of warm temperatures, the 1997 growing season in Napa Valley was very favorable for Cabernet. The evenings remained warmer than normal, but fortunately, very few days reached potentially damaging temperatures. The vineyards, blessed with their first substantial crop in over four years, ripened evenly to perfection in September.

The three varietals used in this wine, Cabernet Sauvignon, Cabernet Franc (7%), and Merlot (18%), 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 1997 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.