



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
Website: www.farniente.com

Far Niente

2006 Estate Bottled Cabernet Sauvignon

Napa Valley – Oakville

Vineyard Notes:

The 100-acre Martin Stelling Vineyard, located behind the winery in Oakville, is the cornerstone of the Far Niente Cabernet Sauvignon program. Planted on some of the most beautiful, gravelly loam soil in the Napa Valley, the vineyard is composed of two distinct areas. The flat acreage uniformly produces wines with supple, sweet tannins and bright, forward fruit. Halter Valley, which is the extension of the vineyard that starts into the foothills of the Mayacamas, is composed of gently rolling knolls. This section of the vineyard includes more diverse individual blocks that provide wines of great tannin and structure. This vineyard, together with a small contribution from the Sullenger Vineyard at Nickel & Nickel, produces Far Niente Cabernet Sauvignon.

Harvest Notes:

The season got off to a late start from the heavy rains that persisted throughout the winter months and into early spring. Keeping with the trend of winter and despite the heat spike we had in June, late spring and summer were cooler than normal, with lots of late-morning fog, which kept the vines about two-to-three weeks behind normal. Thankfully, the heat spell we usually have finally came toward the last part of October. The fruit that was patiently waiting for the right temperatures to resolve tannins ripened at an incredible pace, and we picked out our vineyard in 10 days, the fastest ever! It was a harvest that saw it all - rain, wind, heat and cold-but rewarded patience by producing a remarkable wine.

Production Notes:

2006 was the second late harvest in a row. Once ripe, the grapes came in quickly and it was one of the fastest, most condensed harvests in a decade, maybe even longer. The fruit ripened so rapidly that we harvested on a Sunday – usually our one day off every week of harvest – because we felt it was necessary to capture the fruit at its peak. The long hang time on the vine allowed the fruit to fully concentrate. Unlike 2005 where the fruit developed later, the 2006 showed bright flavors early on. Because of this, we decided to press about 25% and capture the juicy fruit right away. The extended maceration was much shorter this year, about half the time as it was in 2005.

Tasting Notes:

Bright with ripe, purple fruits, this wine will impress with complex, layered aromas of black licorice and briar patch. The silky entry progresses along the palate and gives way to dense, velvety chocolate and toast. Full-bodied and concentrated throughout, the wine lingers on with a long, layered finish.

Appellation:	Oakville, Napa Valley
Harvest Dates:	October 20-31, 2006
Varietals:	94% Cabernet Sauvignon 3% Cabernet Franc 3% Petit Verdot
Skin Contact:	12 to 29 days (19% pressed before dryness)
Aging:	16 months in French oak (73% new, 27% once-used)
Release Date:	February 2009

Dirk Hampson
Director of Winemaking