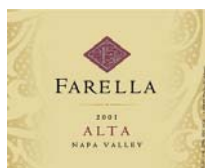


F A R E L L A

V I N E Y A R D



Estate Bottled



Unfined - Unfiltered

2002 FARELLA ALTA

Note: The brand name “Farella” is for our proprietary blends, while “Farella-Park” continues for varietal wines.

After 17 vintages of wine from our small winery in the Napa Valley, we have produced a Proprietary or “Bordeaux” blend from different parts of our vineyard estate. This inaugural blend is composed of 70% Cabernet Sauvignon and 30% Merlot.

It literally had taken this long to get this project off the ground. While our Farella-Park Merlot has been blended with some Cabernet all the way back to 1985, this project was different. The vision for this wine literally crystallized in my mind after tasting a 1999 Massetto from Italy, a wine that, ironically enough, is 100% Merlot. There was something about the complex aroma and depth that was very compelling but, moreover, the smooth arc of flavor and structure really caught my attention. I knew we had components in the cellar from newer and old blocks in the vineyard that could marry in a similar fashion and so the blending quest began. I knew I nailed it when my dad, our noble founder and toughest customer, simply remarked “Hmm, I like *that*.”

The lots selected for the blend comprised a large portion of our Old Vine Cabernet which has been the foundation of our varietal Cabernet since 1991. Added to that, is some of the Rockpile block which was planted in 1994 and represents the first wave of replanted Cabernet post-phyloxera. The Merlot is also a combination of two blocks, one being Orchard Block which lives on with its AxR roots (NON-phyloxera –resistant, to those who know or care) and a bigger portion of the Divide Block on the volcanic ashy soils near the road, most of which goes to Pahlmeyer.

Wine Details:

- Cabernet Sauvignon, 70%, Merlot, 30%
- Cases produced: 220, 10 cases magnums
- Fermented warm in a combination of open and closed tanks, pressed off after cap fall, 20 days average on the skins. Transferred directly to Taransaud French oak from the Nevers region after press-off, 75% new. Aged 28 months in barrels with 3 rackings. Unfined and unfiltered.

3.81 pH 0.59 TA 14.5% Alc. Release Date: May 2007

Winemaker's Notes:

Ripe strawberry, blueberry and cassis fruit, and a touch of cherry intertwined with dark chocolate, black olive and smoke. The flavors are full, round and smooth with complex layers, succulent fruit and intense, dark chocolate/black olive backbone to the fine-textures tannins. Overall very smooth and intense yet balanced for service with food.

Gold Medal/Chairman's Award (Unanimous Gold), Riverside International Wine Competition

Silver Medal, San Diego International Wine Competition

Silver Medal, Los Angeles International Wine Competition

Silver Medal, Orange County Fair Wine Competition