

# FARELLA-PARK

VINEYARDS



## 2003 CABERNET SAUVIGNON

ESTATE BOTTLED  
UNFINED – UNFILTERED

The 2003 vintage was a bit strange with some rain events mid-summer, a windy, sugar-surge pattern just before harvest, then followed by lovely, cool weather for almost a month. In that time, the grapes ripened quite slowly and were all harvested in the last week of October. In a telling pattern of the modern desire for extended “hang-time,” the sugar level in our Rockpile block of Cabernet changed very little in 4 weeks but the acidity and phenolic development came into balance in that same time.

### Wine Details:

- One hundred percent Cabernet Sauvignon from our estate vineyard in the southeastern corner of Napa Valley known locally as "Coombsville." It is a combination of our Old Vine & Rockpile blocks which are positioned on a fairly steep slope facing due west. For the cooler Coombsville area, this gives ideal exposure to the late afternoon sun, a key to slow development of color & tannin.
- Cases produced: 195
- Fermented fairly warm in a combination of open and closed tanks, pressed off after cap fall, 20 days total on the skins. Transferred directly to French oak from the Nevers region after press-off, 40% new. Aged 28 months in barrels with 2 rackings. Unfined and unfiltered.

3.75 pH      TA 0.58      14.5% Alc.      Release Date: October 2007

### Winemaker's Notes:

Rich, robust mouthfeel with ample yet fairly soft tannins. Aromas and flavors of calamata olives, strawberry/cassis fruit, blackberry, deep, smoky spice and a hint of licorice. Long, supple finish for a wine of this structure.

*☞ Unfined/Unfiltered. Please be aware of possible sediment accumulation. As with most unfiltered wines, it's best to leave bottles upright between an hour and a day before serving to allow the sediment to settle to the bottom.*