

FARELLA-PARK

VINEYARDS



2004 CABERNET SAUVIGNON

ESTATE BOTTLED
UNFINED – UNFILTERED

The 2004 vintage was a clinic in canopy management vs. the elements. With a fine, often cool, sometimes warm summer season, things were in place for a great vintage. As harvest neared, north winds, the Northern Californian version of the famed “Santa Ana” winds kicked up and created serious problems. These desert-born winds bring high temperatures and low humidities. With extended hang-time in place, some 30% of the Cabernet crop was lost to desiccation of the clusters. The good news is that the vines bounced back and the main body of the crop was exceptional.

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 and T-Bud 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: 245
- 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: May 2008

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.