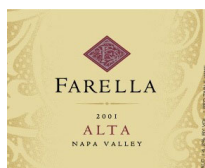


FARELLA

VINEYARD



Estate Bottled



Unfined - Unfiltered

2005 FARELLA ALTA

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

This is our third vintage of Farella ALTA, our proprietary/Bordeaux blend from our vineyard estate. The 2005 is comprised of 70% Cabernet Sauvignon and 30% Merlot from our site in the Coombsville area of the Napa Valley.

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 Masetto from Italy, a “Super Tuscan,” that 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.

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 Coombsville Divide block on the volcanic ashy soils near the road.


Wine Details:

- Cabernet Sauvignon, 70%, Merlot, 30%
- Cases produced: 175, 12 cases magnums
- Fermented warm after 4 day cold-soak 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, 65% new. Aged 22 months in barrels with 2 rackings. Unfined and unfiltered.

3.85 pH 0.56 TA 14.5% Alc. Release Date: May 2009

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.

 *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.*