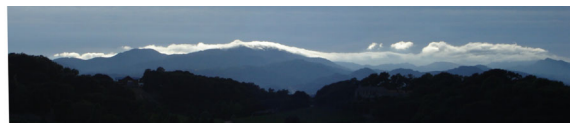
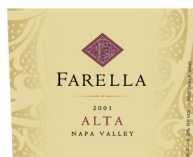


# FARELLA-PARK

VINEYARDS



## 2005 CABERNET SAUVIGNON

ESTATE BOTTLED  
UNFINED – UNFILTERED

The 2005 growing season had a lot going for it: the springtime bloom period was without damaging high or low temperatures, the remainder of Spring and Summer were without serious heat spikes that can cause sunburn, and harvest hummed along without incident. The only surprise was the crop level which was fairly high and caught many off-guard. Tank space was limited across Napa and most winemakers couldn't resist absorbing the high quantities because of the exceptional quality.

### 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: 193
- Fermented fairly warm after 4 day cold soaks 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. Unfinned and unfiltered.

3.75 pH      TA 0.55      14.7% Alc.      Release Date: May 2009

### 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.

*☞ Unfinned/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.*