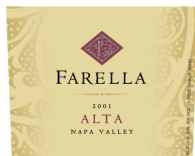


FARELLA-PARK

V I N E Y A R D S



2005 MERLOT

Estate Bottled

Unfined - Unfiltered

More and more, we are being approached for Merlot grapes from our sub-region in the Napa Valley as winemakers recognize the special balance of climate and soil that is so well suited for Merlot. Look for the future appellation of "Coombsville" to be synonymous with Merlot. We keep about 10% of our Merlot grapes, the larger portion going to Pahlmeyer and Luna wineries.

Stylistically, our Merlots are made with a tendency for softness and elegance, wines with deep allure to go with most savory dishes. We try to avoid heavy flavors, hard tannin and high alcohol which can be overwhelming with food. A soft hand during fermentation and ageing allows us to bottle our Merlot without fining and filtration.

Our 2005 Merlot is a blend of two separate blocks within our vineyard, primarily the "Coombsville Divide" block that straddles both the Sarco and Tulocay drainages out of Coombsville that head westward towards the Napa River. It also includes some of the remaining "Orchard Block" which is in decline due to its non-phylloxera-resistant rootstock. The 2005 vintage was generous in quantity and outstanding in quality, a rare occurrence in grapegrowing. Merlot really shows its strength as a full, red varietal with a pleasing softness in this vintage. Time in the bottle will enhance the more succulent characteristics and intensify the classic claret "cigar box" spice.

Wine Details:

- 100% Merlot from our estate vineyard in the southeastern corner of Napa Valley known locally as "Coombsville."
- Cases produced: 291
- Aged 22 months in Taransaud Center of France High Toast oak barrels from the Nevers region, 15% new. No racking until bottling. Bottled unfined and unfiltered.

3.82 pH 0.58 TA 14.7% Alc. Release: May 2009

Winemaker's Notes: Medium-full bodied with soft, elegant tannins, excellent structure for ageing and a long, supple finish. Aromas and flavors of plum/cassis fruit with cedar, smoke and spice. Approachable now but will age very well and gain complexity for many years to come.