

FARELLA

VINEYARD



FARELLA-PARK VINEYARDS 2005 SAUVIGNON BLANC

Estate Bottled

Sauvignon Blanc is undergoing a renaissance of styles, notably the so-called "New Zealand" style that is best described as crisp, fresh and lively. We have subscribed to this style for, now, our 20th vintage.

In comparative tastings our Sauvignon Blanc tends to fall through the cracks because of the lighter style. It is better compared to the light, fresh, relatively low alcohol white wines commonly found in Northern Italy. We have been amazed at the ability of those wines to refresh and not dull the senses due to their low alcohol and high acidity. It is difficult to find wines made domestically in this category with any varietal.

Since our first vintage in 1985, we have produced Sauvignon Blancs that play off of the citrus and lightly tropical fruit characteristics that are so often overblown in the wide range of styles produced in California. We have sought to enhance the delicacy and refreshment that can make Sauvignon Blanc such a wonderful aperitif to enhance your appetite and enliven your palate.

Wine Details:

One hundred percent Sauvignon Blanc from our estate vineyard in the southeastern corner Napa Valley known locally as "Coombsville."

Cases produced: 156 @ 750mL

Fermented and aged in a stainless steel tank. No oak aging.

0% malo-lactic 3.30 pH 0.71 TA 13.0% Alc.

Winemaker's Notes:

Light and fresh with crisp acidity. Aromas and flavors of honeydew melon, grapefruit and lightly flinty. Crisp, clean and refreshing in the finish. Serve well-chilled before the meal, as guests arrive or on the patio with a light lunch.

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