

FARELLA

ESTATE WINES

COOMBSVILLE – NAPA VALLEY

2014 ESTATE CABERNET SAUVIGNON



The 2014 growing season was filled with interesting changes throughout the spring and summer. As the drought continued, spring rains picked up a bit and led to decent moisture for wildflowers and the like even though the totals were well under average. Harvest came early and the crop was near average so for the third year in a row. The earthquake hit between bottling and harvest and, luckily, we had no damage at all except a few broken wine glasses.

Our Cabernet fruit is the first planted in Coombsville and we are the first to produce a varietal wine from the Napa Valley sub-AVA starting in 1991.

Wine Details

100% Cabernet Sauvignon from our estate vineyard in the heart of the Coombsville-Napa Valley AVA. The Cabernet blocks include our Old Vine (planted 1979), Rockpile and T-Bud blocks which are positioned on a fairly steep slope facing due west. For the moderate temperatures of Coombsville, the exposure to the late afternoon sun, a key to the inherent richness and slow development of color tannin.

Cases produced: 390, 6 cases magnums

Fermented fairly warm after 2-day cold soaks in a combination of open and closed tanks, pressed off after cap fall, 20 days total on the skins. Light saignée with some lots to enhance concentration. Transferred directly to Taransaud French oak from the center of France after press-off, 50% new. Aged 22 months in barrels with 2 rackings. Unfined and unfiltered.

3.75 pH TA 0.57 14.8% Alc. Release Date: November 1, 2017

Winemaker's Notes

The 2014 is fairly dense but also approachable in its' relative youth. It has all the classic Farella Cab notes of blackberry, black cherry and strawberry jam fruit and emerging black licorice/black olive spice. Medium-full bodied with great depth with layers of complexity emerging as the wine opens up. Long finish and fairly rich with abundant, fine tannins which will soften and integrate in the coming months.



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.

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