

FARELLA

ESTATE WINES
COOMBSVILLE – NAPA VALLEY

2014 FARELLA “ALTA”

Modeled after the amazing 1999 Masseto, Farella “Alta” became our Bordeaux blend starting with the 2001 vintage. It is generally comprised of 2/3 Cabernet Sauvignon, 1/3 Merlot and a splash of Malbec from our estate vineyard in the heart of the Coombsville – Napa Valley AVA. We produced the wine as a blend from the cellar from 2001 to 2007 and re-started the program in 2014 as a co-fermented field blend with similar processing, ageing and oak regime as the earlier renditions.

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 slightly above average in quantity and exceptional quality 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

70% Cabernet Sauvignon, 30% Merlot from our estate vineyard in the heart of the Coombsville – Napa Valley AVA.

Cases produced: 47

Fermented fairly warm after 2-day cold soak in an open fermenter, pressed off after cap fall, 16 days total on the skins. Transferred directly to Taransaud thin-stave French oak from the center of France after press-off, 60% new. Aged 22 months in barrels with 2 rackings. Unfined and unfiltered.

Harvest Dates: October 9, 2014. Ave. Brix at harvest 25.2
3.78 pH TA 0.55 14.5% Alc. Release Date: March 2018

Winemaker's Notes

Aromas and flavors of blackberry/strawberry, hints of cedar and black olive. Complex, full bodied with silky tannins and a touch of acidity that makes it excellent with an array of foods. Long, smooth finish.

“This is an especially dense, ripe, unctuous style. Even so, all the elements are nicely balanced. 91 points” -- Antonio Galloni/Vinous

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.



GREENWOOD

FINE WINE

Est. 1997