



2013 MARTIN STELLING VINEYARD®

Cabernet Sauvignon, Oakville, Napa Valley



VINEYARD DESCRIPTION

The Martin Stelling Vineyard is located at the base of the western hills in Oakville and is the primary vineyard for Far Niente Cabernet Sauvignon. Nickel & Nickel is fortunate to farm two acres of this vineyard. The soils are composed of deep volcanic loam with underlying clay and gravel.

HARVEST NOTES

Similar to 2012, warm days and cool, foggy nights prevailed, offering the perfect conditions for fruit and tannin maturity. The season in general began about 10 days ahead of last year with a normal crop load. This vineyard is not overly vigorous, so minor leaf pulling around the clusters was all that was required for adequate exposure. This vineyard experiences warm summer temperatures, which encourages ripe, jammy flavors, while cool nights allow longer hang time for tannin development. We night harvested this vineyard in mid-October and filled only one tank due to the lower tonnage. Quantities are limited.

SENSORY EVALUATION

The 2013 Martin Stelling Vineyard Cabernet Sauvignon is a stunning wine. Once poured, ripe fruit aromas command the room. True to this Oakville site, this wine has flavors of blackberry, cassis, oak spice and vanilla. Rich and seductive, warmth is expressed from start to finish with juicy fruit flavors and polished tannins. This wine is limited and our only regret is that we won't have enough for everybody to enjoy.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(50% new, 50% once-used)

RELEASE DATE

September 2016

HARVEST DATE

October 11, 2013

SKIN CONTACT

12 days

TIME

18 months

FIRST VINTAGE

1997