

1001 WINES

YOU MUST TASTE BEFORE YOU DIE

Preface by Hugh Johnson • Selected and Reviewed by Leading International Critics

Far Niente

Cabernet Sauvignon 2001

Origin USA, California, Napa Valley

Style Dry red wine, 13.5% ABV

Grapes C. Sauvignon 93%, Merlot 4%, Petit Verdot 3%

From the first harvest at the Far Niente winery in 1982, Dirk Hampson has been involved in the winemaking, whether as winemaker or director of winemaking. This rare consistency is one of the factors distinguishing Far Niente from properties that employ itinerant winemakers.

Gil Nickel, an Oklahoma nurseryman, purchased the winery that was to become Far Niente in 1979, restoring an 1885 gravity flow winery (abandoned since Prohibition) to produce a wine with the perfume and elegance of a Margaux. Nickel remained involved until his early death in 2003.

2001 was the first year that Far Niente Cabernet Sauvignon was produced from 100 percent Oakville estate fruit, blended from the select lots of the 100-acre (40 ha) Stelling Vineyard and the 42-acre (17 ha) Sullenger Vineyard. Stelling fruit, the core of the wine (90 percent of the 2001) is grown in the gravelly loam behind the winery, leading up to the western hills of Oakville. The soils of the Oakville alluvial fans here contribute to the berrylike fruit, rounded tannins, and sensual character of the Far Niente Cabernets. The 2001 vintage, harvested over the last week of September into the first week of October, was aged for twenty months in French oak (95 percent new barrels). The relatively moderate season produced a classically elegant and stylish wine in the Far Niente fashion, promising a graceful evolution and harmonious character as it ages. **LGr**

\$\$\$ Drink: to 2020