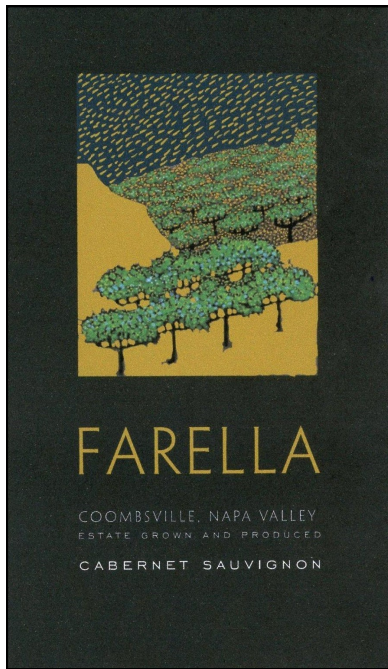


FARELLA-PARK VINEYARDS

COOMBSVILLE



Frank Farella founded Farella-Park Vineyards in 1985 in a small, 400 square foot winery next to his house in Napa. Inspired by his Italian grandparents at home, many home-made wines from the Napa and Alexander Valleys

Tom Farella's original inspiration to enter the wine trade began as a youngster at the dinner and some gentle prodding by father Frank. He graduated from UC Davis in 1983 with a degree in Viticulture and Enology and later worked with Neyers Vineyards, Flora Springs, Preston in Sonoma County, Domaine Jacques Prieur in Meursault and in Oregon, Ponzi and Beaux Freres. Tom returned home to assume winemaking duties at Farella in 1991.

In 2009, in the midst of the Great Recession, Tom wrote the petition for the designation of "Coombsville" American Viticultural Area (AVA). It would become Napa Valley's 16th sub-AVA in November, 2011.

The Farella hillside vineyard is in the heart of the Coombsville, set against the Vaca Mountains just east of the town of Napa with vineyard elevations ranging between 300 and 500 feet. It includes 26 acres of vines originally planted in 1979 to Merlot, Cabernet Sauvignon, Syrah, Chardonnay and Sauvignon Blanc. The soil at the top is a stony loam which dovetails into volcanic ash and gravelly loam at the base of the vineyard.

The vineyard has been farmed sustainably, much organically with the exception being the steep rocky hillside terraces that have special requirements. The property is certified "Napa Green" and "Fish Friendly Farming." Tom's philosophy of sustainable farming includes reducing inputs to near-zero levels. Organic certification often comes with very high input levels.

Since the vineyard is just steps from the cellar, Farella is able to ferment and process the grapes without trucking. Once fermentation is completed, the wines go to barrel without needing products and further inputs (minimal SO-2, no fining or filtration). To reduce carbon footprint, Farella uses Saver Glass (lower weight, high quality) and Diam cork (eliminates any possibility of cork-taint, sustainably produced and recyclable).

From 1985 until 1990, the majority of the grapes had been sold to Realm, Far Niente, Lail, Merryvale, Keenan, Modus Operandi, Beau Vigne, Robert Mondavi/Opus One and Pahlmeyer.

A total of 1800 cases are now made under the Farella label.

Sauvignon Blanc in a style that emulates the white wines of Northern Italy. Merlot, normally blended with a Cabernet Sauvignon, supple with berry/cassis fruit and spice character. Since 1991, Cabernet Sauvignon as a varietal, a very rich, ample and complex wine styled for fans of balanced California Cabernets.

Farella "Alta", produced until the 2007 vintage and now reborn in 2014. Originally, Alta was made as a blend assembled from individual barrels approximately 2/3 Cabernet Sauvignon, 1/3 Merlot. In 2014, Alta has been a co-fermentation harvested on the same day in the same proportions and the blend finalized before bottling. It also now normally includes a small portion of Malbec.



"The more you know about wine, the more you'll want to know about us."

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