

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2008 FAR NIENTE ESTATE BOTTLED

CHARDONNAY

NAPA VALLEY

VINEYARD NOTES

Far Niente Chardonnay is a blend of superlative Napa Valley vineyards, many of which are located in a little-known area called Coombsville, a cool growing region nestled in the rolling countryside and protected by the hills east of the city of Napa. Coombsville offers the characteristic climate of Carneros, with less wind, along with deeper, well-drained gravelly loam and volcanic ash soils. The combination of these spectacular vineyards results in the subtle, tropical flavors, complex aromas and uncommon richness that we have long associated with Far Niente Chardonnay.

Appellation

Napa Valley

Harvest Dates

September 4 -
October 6, 2008

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

10 months sur lie
in French oak
(68% new, 32% once-used)

Release Date

February 2010

Director of Winemaking

Dirk Hampson

HARVEST NOTES

The 2008 season started out with low winter rainfall, followed by a very dry and cold spring. Napa Valley saw the worst frost in 30 years, and as a result, crop yields were down 20 percent. However, our organic and sustainable farming practices helped to maintain vine balance. The summer months brought several heat spikes but some low cloud cover allowed for moderate ripening. A heat wave in late August kick started Chardonnay harvest into gear. September cooled off, making it possible for us to pick each vineyard and block at its peak of ripeness.

PRODUCTION NOTES

The 2008 Far Niente Chardonnay greets with aromas of ripe melon, fig and peach. A creamy and smooth entry leads to a rich midpalate, layered with ripe tropical fruit and toasted hazelnuts. The finish is long and mouthwatering with well-integrated toast and spice.