

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2010 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.

HARVEST NOTES

After three years of drought conditions, winter rainfall returned to normal levels in 2010. Budbreak was normal with a touch of warm weather in March, but cool, wet weather in the spring delayed bloom for two-to-three weeks. Summer continued with cool temperatures, further extending the growing season and allowing the grapes to slowly ripen and develop. Chardonnay harvest was stop and go with several heat spikes that jumpstarted picking in each of our blocks.

TASTING NOTES

Aromas of Meyer lemon, toasted nuts and fig are supported by the underlying sweetness of honeysuckle. The entry is honeyed with ripe citrus, light melon and well-integrated nuttiness and a touch of mineral. A rich, full midpalate with balanced acidity draws out into a long finish.

Appellation

Napa Valley

Harvest Dates

September 14 -
October 21, 2010

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

10 months sur lie
in French oak
(61% new, 39% once-used)

Release Date

November 2011

Director of Winemaking

Dirk Hampson

Winemaker

Nicole Marchesi