



Far Niente

2000 Estate Bottled Chardonnay

Napa Valley

Far Niente produces critically acclaimed, estate bottled Chardonnay and Cabernet Sauvignon wines that are renowned for their consistent house style and ability to evolve with extended age.

The 2000 growing season was moderate overall, with a few heat spikes in the spring that benefitted flowering and set in our Chardonnay vineyards. Summer came on with nice, even temperatures creating warm days and cool nights. Harvest started about one week early, toward the very end of August, and continued into early October, with the last vineyards ripening just before the weather turned unseasonably cold. The crop was back up to normal levels after the small harvest of 1999.

The hand harvested grapes were brought to the winery in small bins and then sorted by hand to assure the finest quality. The fermentation began in temperature controlled stainless steel tanks, and was then racked into a high percentage of new French Burgundy Oak Barrels to complete the fermentation in our caves and old stone cellar. The wine was aged on its yeast lees for additional depth, complexity and texture. After approximately nine months of barrel aging, each wine was evaluated. Only those barrels that displayed both the quality and the "Far Niente style" were included in the blend which was lightly fined prior to bottling in the summer of 2000.

The 2000 Chardonnay is a classically structured wine that is both rich and velvety on the palate while displaying the typical intensity of fruit and spicy oak aromas that have become synonymous with Far Niente Chardonnay. The rich flavors of melon, fig and oak are intertwined with mineral and yeast notes will become increasingly full and complex with time. The 2000 Far Niente Chardonnay has excellent potential to age ten or more years.

Dirk Hampson
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The Napa Valley Wine Estate

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