



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 Napa Valley Wine Estate

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Far Niente

2001 Estate Bottled Chardonnay

Napa Valley

Vineyard Notes:

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 new French Burgundy oak barrels to complete the fermentation in our caves and old stone cellar. The wine was aged and stirred on its yeast lees for additional depth, complexity and texture. After approximately 9 months of barrel aging, each wine was evaluated. Only those barrels that displayed both the quality and the Far Niente "house style" were included in the final blend that was lightly fined prior to bottling in the summer of 2002.

Harvest Notes:

We experienced an anxious start to the 2001 vintage when the Napa Valley realized the worst spring frosts it had witnessed in over 20 years. The frost was selective, hitting only scattered parts of the valley and no major damage was sustained in Far Niente's vineyards. The result was a reduction in yield and slight delay to the growth cycle. A heat spike during bloom caused uneven berry size in the clusters. Fortunately, the smaller berries actually developed slightly more intensified flavors. After a moderate summer, harvest began during the last week of August. Three weeks of cool weather in September were perfect for ripening Chardonnay. A minuscule amount of rain fell that month, causing no concern or damage to the quality of the harvest.

Tasting Notes:

The 2001 Chardonnay is a texturally driven wine showing beautiful balance and wonderful aromatics. The spicy, toasty oak enhances the classic aromas of mineral and fig. The fullness and mid-palate weight of this wine beautifully complement our characteristic melon and tropical notes. The richness of this wine makes it extremely approachable now, but will reward those who age it in the bottle for the next ten years.

Appellation:	Napa Valley
Harvest Dates:	8/23 – 10/08/01
Varietals:	100% Chardonnay
Aging:	9 months in French oak, sur lie (100% new)
Fermentation:	100% barrel; No ML
Release Date:	November 2002
Cases Produced:	14,400 cases

Dirk Hampson
Director of Winemaking

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Winemaker