



*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*

Far Niente Winery  
P.O. Box 327  
Oakville, CA 94562

Phone: 707-944-2861  
Fax: 707-944-2312  
Email: [info@farniente.com](mailto:info@farniente.com)  
Website: [www.farniente.com](http://www.farniente.com)

# *Far Niente*

## *2002 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:*

The rains of December and January yielded average precipitation, but by February, the rains came to a halt. As a result, the soils dried out and clear weather with slightly warmer temperatures led to an early bud break. A warm spell in April encouraged early bloom and the vines enjoyed a mild summer growing season. In fact, June and August were slightly cooler than normal. A very dry fall with almost no fog or humidity allowed us to harvest the grapes exactly when they were ready, without having to deal with any pressure of inclement weather.

#### *Tasting Notes:*

The 2002 Chardonnay opens with expressive aromas of tropical fruit, cardamom, orange spice and guava. Classic mineral tones underscore the mouth-filling palate of fig and melon, which meld into a nutty and toasty finish. The fullness and mid-palate weight of this wine beautifully complement the characteristic richness of Far Niente Chardonnay.

Appellation:	Napa Valley
Harvest Dates:	9/5 – 10/10/02
Varietals:	100% Chardonnay
Skin Contact:	up to 37 days
Aging:	9 months in French oak, sur lie (100% new)
Fermentation:	100% barrel; No ML
Release Date:	November 2003
Cases Produced:	24,500 cases

*Dirk Hampson*  
*Director of Winemaking*

*Stephanie Putnam*  
*Winemaker*