



*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*

## *2003 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:*

A wet and rainy spring, followed by a heat spike during bloom, affected berry size of the Chardonnay and brought the size of the crop down about 20 percent. The summer was marked by intermittent hot and cool spells that lasted into early September. Finally, in the second week of September, a heat wave came over the valley and really kicked the vines into gear so that we were able to begin our Chardonnay harvest.

#### *Tasting Notes:*

The 2003 vintage is redolent of fresh citrus fruits and kumquat, combined with the ripe fig and floral notes that are so often associated with Far Niente Chardonnay. The wine's mouth-filling entry is followed by an expansive and beautifully textured middle-palate with notes of hazelnut and mineral toasty oak rounds out the fruit and the wine ends in a long, lingering finish.

Appellation:	Napa Valley
Harvest Dates:	9/9 – 10/17/03
Varietals:	100% Chardonnay
Aging:	10 months in French oak, sur lie (100% new)
Fermentation:	100% barrel; No ML
Release Date:	December 2004
Cases Produced:	20,000 cases

*Dirk Hampson*  
*Director of Winemaking*

*Stephanie Putnam*  
*Winemaker*