



*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*

## *2004 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 warmest March on record led to an early bud break and bloom two weeks ahead of schedule, but then the weather cooled until late April. Conditions were perfect for Chardonnay veraison in July; it was not too hot or too cold, and temperatures remained moderated throughout the summer. The trend of being two weeks early followed through to harvest, creating one of the earliest starts for us. The valley experienced a dramatic heat wave later in September, but fortunately, all of our Chardonnay fruit had been harvested by that time.

#### *Tasting Notes:*

Aromas of melon, hazelnut, orange, spice and cinnamon are complimented by toasty aromas in the nose. The palate offers a full entry, with layers of fruit, fig and citrus supported by impressive length and balance, leading to a mouthwatering finish.

Appellation:	Napa Valley
Harvest Dates:	August 25 - September 21, 2004
Varietals:	100% Chardonnay
Aging:	9 months in French oak (67% new, 33% once-used)
Fermentation:	100% barrel; No ML
Release Date:	September 2005
Cases Produced:	28,222 cases

*Dirk Hampson*  
*Director of Winemaking*

*Stephanie Putnam*  
*Winemaker*