



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
Website: www.farniente.com

Far Niente

2005 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 growing season started early with lots of warm weather in the first part of the year, encouraging early budbreak, flowering and set. However, significant late spring rains slowed the pace of the growing season and the resulting cool weather extended through the summer months. Unseasonably cool temperatures in September delayed harvest, and at the same time, there was a slightly larger-than-normal crop load in the vineyards. Both factors contributed to harvest starting almost three-to-four weeks later than normal, yet the season ultimately produced a vintage of elegant wines.

Tasting Notes:

Ripe melon and fig, layered with spice, stone and earth, emerge in the nose and combine with notes of hazelnuts and toasted almonds. The wine's smooth, rich entry opens on the palate to tropical/guava notes with a touch of minerality, ending in a long, toasty finish.

Appellation:	Napa Valley
Harvest Dates:	September 20 – October 28, 2005
Varietals:	100% Chardonnay
Aging:	9 months sur lie in French oak (68% new, 32% once-used)
Fermentation:	100% barrel; No ML
Release Date:	September 2006

Dirk Hampson
Director of Winemaking

Stephanie Putnam
Winemaker