

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2007 FAR NIENTE ESTATE BOTTLED

CHARDONNAY

NAPA VALLEY, OAKVILLE

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.

Appellation

Napa Valley

Harvest Dates

August 30 -
October 8, 2007

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

19 months sur lie
in French oak
(65% new, 35% once-used)

Release Date

November 2008

Director of Winemaking

Dirk Hampson

HARVEST NOTES

The season started off with a very dry winter, registering only about 60 percent of normal precipitation. Coupled with a mild spring, the growing conditions yielded vines that were well balanced and not overly vigorous. A mild, cool summer, with no unusual heat spikes, allowed the fruit to ripen at an even, steady pace. A small heat wave in late August threatened to jump start harvest, but was quickly followed by mild temperatures, allowing us to pick each vineyard at its optimum level of ripeness.

PRODUCTION NOTES

This wine greets with forward fruits, layered by peach and tropical notes combined with rose petal and toasty allspice. The balance between the oak and fruit are completely seam- less. Full bodied and rich, creamy hints of minerality complement the sweet fruit through- out. The finish is very long, lingering and beautifully textured.