



# *Far Niente*

## *1981 Estate Bottled Chardonnay*

### *Napa Valley*

*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.*

Our 1981 Chardonnay was produced from 100% Napa Valley grapes grown in the cool region south of Oakville, California. It was a near ideal growing season for us, with harvest beginning in the middle of September, and completed by early October. The average sugar was 23.5 Brix, which we consider just about perfect for developing full Chardonnay character. Fermentation was begun in temperature controlled stainless steel tanks and proceeded slowly, with the sugar dropping 1-2 Brix per day, in order to retain as much fruit quality as possible. The fermenting juice was then racked into small (60 gallon) French oak barrels at 12-14 Brix in order to develop the complexity we strive for. The wine fermented completely dry (less than 0.1% residual sugar) in the barrels and was allowed to remain on the lees for two months after fermentation was complete to capture an elegant yet subtle bouquet. Following additional barrel aging of 6 months, the wine was deemed ready for bottling in June of 1982. A total of only 8,500 cases was produced, with a pH of 3.29 and total acid of 0.70, factors which indicate excellent bottle aging potential for the wine.

*Dirk Hampson*  
*Director of Winemaking*



*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)