



# *Far Niente*

## *1982 Estate Bottled Chardonnay*

### *Napa Valley*

Our 1982 Napa Valley Chardonnay marked the first crush since prohibition in the old Far Niente building.

The growing season in 1982 was excellent, a little on the cool side, and harvest began on September 9, 1982.

The grapes were hand sorted at the winery, given skin contact, followed by fermentation which was begun in temperature controlled stainless steel tanks. Halfway through fermentation, the must was racked into small French Oak Barrels where fermentation was completed.

The wine was aged on its lees for further complexity and bouquet, followed by more aging in the barrel. The fermented wine was bottled in the early summer of 1983. Bottle aging potential is considered to be excellent. The wine is marked by a delicate but very complex bouquet, which will continue to develop over time.

Date of Harvest: September 9 to October 4

Sugar at Harvest: 23.0 BRIX

Acid at Harvest: 0.8 mgs/liter

Residual Sugar: Dry (Less than 0.1%)

*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.*

*Dirk Hampson*  
*Director of Winemaking*



*The Napa Valley Wine Estate*

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