



Far Niente

1984 Estate Bottled Chardonnay

Napa Valley

The 1984 harvest was a unique vintage in Napa Valley grape history. We experienced an extremely mild spring, free of the normal damaging frost. The berry set was excellent, followed by consistently warm weather. The end result was the largest grape crop in Napa Valley history, harvested earlier than any previous crop and with outstanding quality fruit.

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.

As with previous vintages, the grapes were harvested in the cool of the morning and delivered to the winery in small bins. The grapes were then hand sorted to assure to the finest quality. Following prolonged skin contact, the fermentation began in stainless steel tanks and was later racked into small Burgundy Oak Barrels to complete fermentation. The wine was aged on its lees for additional depth of flavor, complexity and texture. After a period of approximately seven months, the wine was lightly fined and filtered, then bottled in the early summer of 1985.

The resulting wine has an attractive apple-lemon, soft oak aroma that has become synonymous with Far Niente. The flavors are rich in fruit and the mouth feel is extraordinarily full, while the finish is long and clean.

Date of Harvest: August 19-September 10

Sugar at Harvest: 23.2 BRIX

Acid at Harvest: .79

Dirk Hampson
Director of Winemaking



The Napa Valley Wine Estate

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