



Far Niente

1985 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.

The 1985 harvest may be the most highly praised vintage in the Napa Valley since 1974. This evaluation is a result of an unprecedented growing season. The Chardonnay pushed early but was fortunate not to be threatened by frost, allowing the fruit to mature perfectly with weather that presented neither the damaging hot spells nor the cold spells. Finally, we were able to harvest each vineyard at peak maturity before any fall rains could damage the crop.

The grapes were harvested by hand in the cool of the morning and delivered to the winery in small bins. The grapes were then hand sorted to assure the finest quality prior to crushing. Following prolonged skin contact, the fermentation began in stainless steel tanks and was later racked into traditional French Burgundy Oak Barrels to complete fermentation in the cellar. The wine was aged on its yeast lees for additional depth, complexity, and texture. After approximately seven months, the wine was lightly fined and filtered prior to bottling in the early summer of 1986.

The 1985 Chardonnay displays an apple-lemon and soft oak aroma which has become synonymous with Far Niente. While the finish is very long and clean, the flavors are rich and will become increasingly lush and complex with time.

Date of Harvest: August 21- September 18

Sugar at Harvest: 23.1 BRIX

Acid at Harvest: .79



The Napa Valley Wine Estate

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