



*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 Napa Valley Wine Estate*

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## *Far Niente*

### *1986 Estate Bottled Chardonnay*

#### *Napa Valley*

After the February '86 flood, many were anxious to see how the vines would react. Fortunately for us, our vineyards suffered no damage from the heavy rains. However, the flood rains were from tropical storms which, along with ensuing mild weather, produced a confusing message for the vines. The result was an early bud break in the vineyards, about two weeks ahead of normal. An untimely seasonal frost could have been disastrous as the tender new growths were particularly vulnerable in March. To our good fortune, the pleasant temperatures continued throughout the balance of winter into spring. At that point, the vines behaved as if nothing had happened. 1986 was once again a year which remained cool at harvest time, enabling the vines to evenly ripen the Chardonnay to peak maturity before any fall rains could damage the crop.

The hand-harvested grapes were brought to the winery in small bins to avoid damaging the fruit. The clusters were then sorted by hand to remove any problems and assure the finest quality fruit prior to crushing. Following prolonged skin contact, the fermentation began in jacketed stainless steel tanks and was later racked into a high percentage of new French Burgundy Oak Barrels to complete fermentation in the stone 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 1987.

The 1986 Chardonnay displays an apple-lemon and soft oak aroma which has become synonymous with Far Niente. While the finish is long and clean, the flavors are rich and will become increasingly lush and complex with time.

Date of Harvest: August 22-September 19

Sugar at Harvest: 22.9

Acid at Harvest: .80

*Dirk Hampson*  
*Director of Winemaking*