



# *Far Niente*

## *1987 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 1987 harvest brought the number of near perfect consecutive growing seasons in the Napa Valley to three. Our budbreak was the earliest on record making the young shoots vulnerable to the threat of seasonal frosts. Fortunately, the very mild early spring weather spared them any frost damage. Subsequent weather conditions continued to be mild through the summer. This resulted in an extended growing season that allowed the fruit to slowly and evenly ripen to perfection. The occasional late-season threatening skies were kind and gave us no rain at harvest time.

The grapes were harvested in the cool morning and delivered to the winery in small bins. The grapes were then hand sorted to assure the finest possible 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 of barrel aging, the wine was lightly fined and filtered prior to bottling in the early summer of 1988.

The 1987 Chardonnay displays an apple-lemon and spicy 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.

Dates of Harvest: August 18 - September 21

Sugar at Harvest: 23.2 degrees Brix

Acid at Harvest: .82 g/100 ml



*The Napa Valley Wine Estate*

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