



*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*

### *1988 Estate Bottled Chardonnay*

#### *Napa Valley*

The 1988 harvest is the latest in a series of early fall harvests in the Napa Valley allowing us to pick all the Chardonnay before fall rains could damage the quality. The normal crop yield was ripened to perfection by lightly warmer than average days which were balanced by the cool evening ocean breezes.

The grapes were harvested in the cool foggy mornings and delivered to the winery in our own bins. Before crushing, all the grapes were hand sorted to assure the finest fruit possible. Following prolonged skin contact, the fermentation began in temperature controlled stainless steel tanks, and was later racked into a high percentage of new French Burgundy Oak Barrels to complete fermentation in the old 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 1989.

The 1988 Chardonnay is a fairly forward vintage which 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.

Date of Harvest: August 28 - September 22

Sugar at Harvest: 23.2 degrees Brix

Acid at Harvest: .80 g/100 ml

*Dirk Hampson*  
*Director of Winemaking*