



Far Niente

1989 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 1989 harvest began under ideal cool, sunny conditions. In spite of unseasonable rains about half way through harvest, we were able to use only top quality fruit through careful picking in the vineyards, as well as hand sort the grapes as they arrived at the winery. While the damaged fruit we left behind insured we could make up top quality wine, some vineyards suffered heartbreaking losses of 20-80 percent of the crop.

The fermentation began in temperature controlled stainless steel tanks, then 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 1990.

The 1989 Chardonnay is a tightly structured wine which displays the classic apple-lemon and spicy oak aromas, which have become synonymous with Far Niente. While the finish is long and clean, the flavors are rich and will become increasingly full and complex with time.

Date of Harvest: September 1 - 26, 1989

Sugar at Harvest: 22.8 degrees Brix

Acid at Harvest: .78 g/100 ml

Dirk Hampson
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The Napa Valley Wine Estate

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