



Far Niente

1990 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 1990 harvest marked the fourth year of drought in California, but several days of rains in May replenished the soils just in time for an ideal growing season. While the harvest began in early September, the moderate days and cool evenings kept the fruit ripening at an even gradual pace into October.

The fermentation began in temperature controlled stainless steel tanks, and was then racked into a high percentage of new French Burgundy Oak Barrels to complete the fermentation in our caves and 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 prior to bottling in the early summer of 1991.

The 1990 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, these rich flavors will become increasingly full and complex with time. We expect the aging potential of this wine to be at least ten years, perhaps much longer.

Dirk Hampson
Director of Winemaking



The Napa Valley Wine Estate

Far Niente Winery
P.O. Box 327
Oakville, CA 94562

Phone: 707-944-2861
Fax: 707-944-2312
Email: info@farniente.com
Website: www.farniente.com