



Far Niente

1991 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 1992 harvest marked the fifth year of severe drought conditions in California. Significant spring rains replenished the soils prior to the growing season. These cool rains led to a late start to the growing season, resulting in the latest harvest Far Niente has experienced in over 10 years. In spite of the risk of early rains that could ruin the harvest, ideal weather persisted right through the end of picking in October.

The hand harvested grapes were brought to the winery in small bins and then sorted by hand to assure the finest quality. 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, each wine was evaluated as part of the blend. Only those barrels that displayed both the quality and the "Far Niente style" were included in the blend which was lightly fined prior to bottling in the summer of 1992.

The 1991 Chardonnay is a generous wine which is tightly structured and displays the classic fruit and spicy oak aromas that have become synonymous with Far Niente Chardonnay. While the finish is long and clean, these rich flavors will become increasingly full and complex with time. The 1991 Far Niente Chardonnay has excellent potential to age for a decade or more.

Dirk Hampson
Director of Winemaking



The Napa Valley Wine Estate

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