



Far Niente

1992 Estate Bottled Chardonnay

Napa Valley

The 1992 harvest marked the sixth year of severe drought conditions in California. Fortunately, significant cool spring rains replenished the soils prior to the growing season so the vines experienced normal growing conditions. The weather conditions were very nice from bloom right through the harvest, giving the perfect conditions to bring the grapes to full maturity in our estate vineyards during the month of September.

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 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 1993.

The 1992 Chardonnay is a tightly structured wine that shows beautiful roundness on the palate while displaying 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 1992 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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