



Far Niente

1995 Estate Bottled Chardonnay

Napa Valley

The 1995 harvest occurred during a wonderful but very late fall where patience was important. The 1995 growing conditions were very nice after an unusually cool spring which resulted in lower than normal yields. The rest of the growing season slowly ripened the fruit to peak maturity with the harvest starting in late September and continuing to nearly the end of October.

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. 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 1996.

The 1995 Chardonnay is a classically structured wine that is both lush and round on the palate while displaying the typical intensity of fruit and spicy oak aromas that have become synonymous with Far Niente Chardonnay. While the finish is long and clean, the rich flavors will become increasingly full and complex with time. The 1995 Far Niente Chardonnay has excellent potential to age ten or more years.

Dirk Hampson
Director of Winemaking



The Napa Valley Wine Estate

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