



*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.*

## *Far Niente*

### *1997 Estate Bottled Chardonnay*

#### *Napa Valley*

The 1997 harvest came earlier than any we have seen due to an incredibly early and nice spring. The 1997 crop was so large that extra thinning was required after bloom and again at veraison. The rest of the growing season slowly ripened the fruit to peak maturity with the harvest starting in mid August and continuing for three weeks.

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 eight 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 1998.

The 1997 Chardonnay is a classically structured wine that is both rich and velvety 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 of melon, fig and oak will become increasingly full and complex with time. The 1997 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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