



Far Niente

1998 Estate Bottled Chardonnay

Napa Valley

As a result of El Nino's wet, cool spring, the 1998 harvest came later than any we have seen. The 1998 crop was quite limited due to the poor conditions during flowering. However, the small crop may have been a blessing as the vines were able to ripen before the fall rains could affect the season. Even so, harvest began approximately the first of October. In comparison, by that date in 1997, the harvest was already complete.

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 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 1999.

The 1998 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 1998 Far Niente Chardonnay has excellent potential to age ten or more years.



The Napa Valley Wine Estate

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