



THE NAPA VALLEY WINE ESTATE  
ESTABLISHED 1885



## 2014 FAR NIENTE ESTATE BOTTLED CHARDONNAY NAPA VALLEY

### VINEYARD NOTES

Far Niente Chardonnay is a blend of superlative Napa Valley vineyards, located in Coombsville, a cool growing region nestled in the rolling countryside and protected by the hills east of the city of Napa. Coombsville offers the characteristic climate of Carneros, with less wind, along with deeper, well-drained gravelly loam and volcanic ash soils. The combination of these spectacular vineyards results in the subtle, tropical flavors, complex aromas and uncommon richness that have long been associated with Far Niente Chardonnay.

### *Appellation*

Napa Valley

### *Harvest Dates*

August 21 -  
September 26, 2014

### *Varietals*

100% Chardonnay

### *Fermentation*

100% barrel; No ML

### *Aging*

10 months sur lie  
in French oak  
(58% new, 42% once-used)

### *Release Date*

November 2015

### *Director of Winemaking*

Dirk Hampson

### *Winemaker*

Nicole Marchesi

### HARVEST NOTES

The start of 2014 marked the third consecutive year with drought conditions. Fortunately, late rains in February through early April filled our reservoirs for frost protection and irrigation. A warm and windy spring brought an early budbreak to the vineyards, which pushed our growing season two weeks ahead of normal. The summer months provided warmth without excessive heat, which allowed the grapes to steadily ripen until our earliest harvest in over a decade began on August 21<sup>st</sup>. Three days later, a huge earthquake shook Napa, but we stayed the course and continued picking our perfectly ripened Chardonnay at a steady pace over the next month.

### TASTING NOTES

The 2014 Far Niente Chardonnay opens with light tropical aromas alongside melon, juicy citrus and a layer of toasted oak and mineral. The silky entry introduces bright melon and citrus notes complementary to the nose, then progresses to a creamy, structured midpalate. The long, mouthwatering finish has bright acidity with lingering citrus, toasted nuts and wet stone flavors.