



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2015 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 20 -
September 16, 2015

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

10 months sur lie
in French oak
(57% new, 43% once-used)

Release Date

November 2016

Director of Winemaking

Dirk Hampson

Winemaker

Nicole Marchesi

HARVEST NOTES

A beautifully rainy December carried into a warm and dry January. Light rain arrived in February followed by dry conditions which continued into spring. An early budbreak preceded cool and breezy spring months. This weather extended bloom and set in our Chardonnay vineyards, leading to light variability and low yields. The summer months brought higher temperatures in June, July and August. As such, harvest started early on August 20 and finished in mid-September, allowing us to capture the concentrated flavors of our estate grown fruit at ideal ripeness.

TASTING NOTES

The 2015 Far Niente Chardonnay presents fresh and bright aromatics of tropical fruit, melon and hints of fig. This wine is beautifully balanced by lightly toasted oak. A silky entry develops into a smooth and rich midpalate. Deep flavors of toasted nuts support the bursting flavor of melon and light citrus accompanied by a long and mouth-filling finish.