



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2020 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 25 –
September 19, 2020

Varietals

100% Chardonnay

Fermentation

82% barrel, 18% tank;
No ML

Aging

11 months sur lie
in French oak
(53% new, 47% once-used)

Release Date

Fall 2021

Director of Winemaking

Andrew Delos

Winemaker

Nicole Marchesi

HARVEST NOTES

The 2020 Napa Valley growing season began with warm temperatures and low rainfall. Cooler weather and light rains arrived at the end of March, followed by the return of warm, arid conditions. Summer's cool mornings, sunny days and low humidity resulted in lighter vegetative growth, leaving the vines with small canopies and a small crop load. While the year challenged us with mid-August wildfires, our vineyards' proximity to the bays and their cool, coastal winds helped protect our Chardonnay vines. We began picking Chardonnay from our earliest ripening sites in Coombsville on August 25 and we successfully completed our Chardonnay harvest by September 17.

TASTING NOTES

Richly aromatic with notes of white fig, and citrus blossom, this captivating Chardonnay slowly builds on the palate, progressing from silky notes of honeydew, nectarine and lemon zest to a full finish supported by elegant, toasted oak. Crisp minerality and juicy acidity lift and support the generous fruit and provide the framework for graceful aging. This wine will continue to gain richness and complexity in the bottle and glass.