



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2013 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 27 -
September 25, 2013

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

10 months sur lie
in French oak
(59% new, 41% once-used)

Release Date

November 2014

Director of Winemaking

Dirk Hampson

Winemaker

Nicole Marchesi

HARVEST NOTES

The 2013 growing season began with a wet and snowy December and gave way to dry conditions in January and February. A warm spring encouraged early budbreak and bloom, and favored a beautiful, uniform set in our Chardonnay vineyards. Summer brought a brief heat wave in early July, and temperatures mellowed to perfect ripening weather in August. An early harvest began on August 27, and it took us nearly one month of steady picking to bring in our beautifully ripened Chardonnay fruit.

TASTING NOTES

The 2013 Far Niente Chardonnay offers tropical aromas of citrus and melon layered with honeysuckle, perfume and toasted oak. A juicy entry transitions to a vibrant, yet oily, palate, which builds to a clean and refreshing finish. This wine is well-integrated and beautifully concentrated, with lush citrus flavors and hints of minerality.