

Far Niente



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2016 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 24 -
September 24, 2016

Varietals

100% Chardonnay

Fermentation

100% barrel; No ML

Aging

10 months sur lie
in French oak
(51% new, 49% once-used)

Release Date

September 2017

Director of Winemaking

Dirk Hampson

Winemaker

Nicole Marchesi

HARVEST NOTES

The 2016 growing season started out with a mild January followed by a warm and dry February. Budbreak was early but the arrival of much-needed rains in March slowed things down. Spring brought moderate weather with very little frost but spots of rain during bloom made yields variable. Variability continued to be a factor through summer with big swings in temperature. In August, mild days were followed by cool nights and foggy mornings—perfect for slow ripening our Chardonnay. We began harvesting our earliest blocks in late August. With moderate temperatures in September, we were able to steadily bring the rest of the fruit and finished exactly a month later.

TASTING NOTES

The 2016 vintage opens with bright melon, citrus blossom and honeysuckle aromatics, followed by notes of lightly toasted hazelnuts and an amazing minerality. Rounded and silky on the palate, flavors of ripe melon and citrus oil are underscored by juicy fruit and mouthwatering acidity. Subtle toasted oak notes and a hint of anise spice add warmth and richness to the long, focused finish.