

# 2017 FAR NIENTE ESTATE BOTTLED CHARDONNAY

NAPA VALLEY

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.

The year began with a wonderfully cold and much needed wet winter! Spring followed with mild weather for budbreak and some welcome April showers, resulting in vine growth that was just about average. Early May brought the valley the first of several intense heat waves, with additional hot spells in mid-June and mid-July. Finally, an especially intense heat event over Labor Day weekend kicked Chardonnay harvest into gear, and we quickly brought in our earliest ripening blocks. Cool weather immediately followed, giving us a short respite before steadily continuing to bring in the rest our Chardonnay by the end of September.



## TASTING NOTES

The 2017 vintage opens with aromas of melon, sweet citrus and white blossom floral layered with notes of flint, yeast and sweetly toasted oak. A smooth and focused entry is followed by a silky midpalate with ripe flavors of honeydew and lemon, supported by just a touch of wet stone, yeast and toasted hazelnuts. The finish is long and structured with citrus rind and mouthwatering acid.

DESCRIPTION	VINTAGE	SIZE	PACK	CURRENT PRICE	YOUR ORDER
Chardonnay	2017	750ml	12		

ACCOUNT NAME	ACCOUNT NUMBER
NAME OF BUYER (please print)	AUTHORIZED SIGNATURE