

2018 FAR NIENTE ESTATE BOTTLED

# CHARDONNAY

— NAPA VALLEY —

**F**ar 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 2018 season started out with dry conditions and low snowpack in January but February and March brought heavy and much needed rains. Budbreak and flowering followed slightly later than in the previous vintages, but the moderate spring weather ensured an even set and abundant crop. Summer saw relatively mild temperatures with plenty of sunshine; the warm days were coupled with cool nights and foggy mornings. Chardonnay harvest finally began just after Labor Day, and steadily continued for five weeks. Beautiful sunshine and moderate heat at harvest allowed the large crop to reach optimal flavor maturity with only gradual increases in sugar levels.

## TASTING NOTES

Classic Far Niente style with aromas of grilled citrus, melon and honeysuckle with hints of white fig, gardenia and toasted hazelnuts, background of mild toasted oak that adds supportive warmth and richness. A silky entry builds on the palate with a rich texture that continues to evolve. Possessing great structure and length, a sweet core of melon and citrus is supported by white floral and toasted vanilla and baking spice notes. The broad mid palate comes back together with a long bright finish.



DESCRIPTION	VINTAGE	SIZE	PACK	CURRENT PRICE	PRESELL PRICE	YOUR ORDER
Chardonnay	2018	750ml	12			

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