



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2021 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 24th -
September 27, 2021

Varietals

100% Chardonnay

Fermentation

89% barrel, 11% tank;
No ML

Aging

10 months sur lie
in French oak
(52% new, 48% once-used)

Release Date

Fall 2022

Vice President of Winemaking

Andrew Delos

Winemaker

Nicole Marchesi

HARVEST NOTES

The 2021 growing season began with very little rain for the second year in a row, and the dry and warm spring us early budbreak and bloom. The summer months were mild with few heat spikes, allowing the vines to slowly ripen and yield small but intensely flavored grapes. We began Chardonnay harvest at our earliest sites in late August and the continued moderate temperatures into the fall allowed us to slowly and steadily bring the balance of fruit in throughout the month of September, with our last pick just before the month's end. The intensity of flavor observed in the vineyard continued in the winery and is reflected in the finished wine.

TASTING NOTES

Bright and lively, the 2021 vintage opens with aromas of lemon zest, kumquat, toasted almonds, hint of wet stone and flint, light fresh cut herbs. This wine immediately enchants with a silky entry and vibrant flavors of grilled citrus, light green melon and toasted oak that expand across the mid palate all the way until the finish.