



Appellation Napa Valley

Harvest Dates
August 22 - September 22, 2022

Varietals 100% Chardonnay

Fermentation

88% barrel, 12% tank; No ML

Aging

10 months sur lie in French oak (50% new, 50% once-used)

Release Date
Fall 2023

Vice President of Winemaking
Andrew Delos

Winemaker Nicole Marchesi

2022 FAR NIENTE

CHARDONNAY

NAPA VALLEY

VINEYARD NOTES

Far Niente Chardonnay is a blend of superlative Napa Valley vineyards located in Carneros and Coombsville. The Carneros region's combination of a cool maritime climate and well-draining soils creates an ideal environment for cultivating Chardonnay grapes of outstanding quality. Coombsville offers 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 Napa Valley Chardonnay.

HARVEST NOTES

The beginning of the 2022 growing season was exceptionally mild, with budbreak kicking off in March. By May, the vines began to demonstrate strong shoot growth and average crop yields ahead of veraison in mid-July. While we welcomed a few heat spikes during the summer months, our proactive approach to vineyard management allowed us to not be negatively impacted and we maintained great quality through heat mitigation preparation, including the use of shade cloths and misting systems, among others. Our first day of harvest kicked off on August 22nd. As the grapes were harvested, the wine showed excellent balanced acidity and freshness with great flavors.

TASTING NOTES

Our 2022 Far Niente Chardonnay is richly aromatic with bright notes of citrus, melon, and pear. These same enchanting notes continue onto the palate with a silky entry that slowly builds to a long finish with lingering citrus. Crisp minerality and juicy acidity lift and support the generous fruit and provide the framework for graceful aging.