



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



2023 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 2023 growing season began with a cold, wet winter that extended into early spring, bringing cooler temperatures and increased precipitation compared to the previous five years. This delayed budbreak, but the mild weather through June fostered careful vineyard development. The valley's first 100°F day arrived on July 1st, and despite warming trends in August, Growing Degree Days remained below the 20-year average, slightly delaying the harvest. Our earliest Coombsville Chardonnay sites began harvesting on September 7th, followed by the rest over the next six weeks. This extended, cool season proved perfect for Chardonnay, producing balanced, fresh wines with beautiful aromatics and vibrant acidity.

TASTING NOTES

The 2023 Far Niente Chardonnay enchants with a bouquet of citrus, white floral, and hints of honeydew melon and nectarine. Its silky texture and bright, refreshing palate dance with flavors of lemon/lime zest and lemon verbena, culminating in a long, juicy finish that leaves the palate yearning for more.

Appellation

Napa Valley

Harvest Dates

September 7-October 16, 2023

Varietals

100% Chardonnay

Fermentation

89% barrel, 11% tank;
No ML

Aging

6 months sur lie
in French oak
(45% new)

Release Date

Summer 2024

Vice President of Winemaking

Andrew Delos

Winemaker

Nicole Marchesi