

Far Niente

The Post & Beam Chardonnay by Far Niente is a refined expression of Chardonnay from the Carneros region. Its vibrant acidity, coupled with layers of fresh fruit and delicate oak, showcases the grace and purity of this iconic grape.

Far Niente

THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885

94
WINEENTHUSIAST



Alcohol :13,50 %

Composition: 100% Chardonnay

Post & Beam Chardonnay 2022

California, USA

Region and Vineyards

Carneros, located at the southernmost part of **Napa Valley** and **Sonoma**, benefits from the cool, maritime climate of the **San Pablo Bay**, which is ideal for **Chardonnay** cultivation. The region's long growing season, with its cool fog and breezes, helps preserve the grape's natural acidity while allowing it to ripen slowly, enhancing the fruit's complexity.

The unique terroir of **Carneros** combines clay loam soils with well-drained conditions, providing an excellent environment for producing high-quality **Chardonnay**. This region has gained a stellar reputation for delivering wines with vibrant acidity, fresh fruit flavors, and a balance of richness and finesse.

Winemaking

The **Post & Beam Chardonnay** is crafted with a focus on minimal intervention to highlight the purity of the fruit. **100% Chardonnay** grapes are carefully selected, and fermentation occurs in a combination of **stainless steel** and **French oak barrels**, preserving the wine's fresh fruit character while adding subtle oak nuances.

The wine undergoes **9 months of sur lie aging** in **30% new French oak**, which imparts a creamy texture and layers of complexity without overwhelming the wine's vibrant acidity. This balanced approach to winemaking allows the natural brightness of the fruit to shine through.

Tasting Notes

- **Color**: A pale gold with a brilliant clarity.
- **Aroma**: The nose is inviting, with aromas of **lemon zest**, **white flowers**, and a hint of **crème brûlée**.
- **Palate**: The wine is lively and elegant, featuring flavors of **melon**, **green apple**, and a touch of **passionfruit**, complemented by a bright, refreshing acidity. A delicate finish with subtle hints of **vanilla** and a smooth, creamy texture from the oak aging.

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Did you know?

The name **Post & Beam** is inspired by the classic simplicity of post-and-beam construction, a tribute to enduring craftsmanship and tradition. Just like these structures, the **Post & Beam Chardonnay** focuses on showcasing the purity and elegance of the **Chardonnay** grape, without unnecessary embellishments.

Wine Pairing Ideas

- **Grilled Sea Bass with Lemon and Herbs**: The wine's citrusy brightness and acidity perfectly match the fresh, delicate flavors of the fish.
- **Creamy Risotto with Parmesan**: The creamy texture of the wine complements the richness of the risotto, while its acidity cuts through the dish's richness.
- **Herb-Roasted Chicken**: The subtle oak influence and creamy finish pair well with the savory and aromatic qualities of roasted chicken.
- **Fresh Goat Cheese Salad**: The wine's lively acidity enhances the tanginess of the goat cheese, while its fruitiness balances the salad's flavors.

94 WineEnthusiast

Wine Enthusiast (WE) : 94 Points (2022)

Subtle oak complexity, rich fruit flavors and a creamy texture add up to an outstanding wine. Aromas of toasted oak and vanilla lead to baked pears, golden apples and a twist of lemon in this nicely balanced, intricate offering.

91 James Suckling

James Suckling (JS) : 91 Points (2022)

Very focused and broad on the nose that displays sliced golden apples, orange zest and chamomile tea leaves with subtle toasty notes and baking spices. Medium-bodied, soft yet bright acidity. Glossy and harmonious.

90

Robert Parker (RP) : 90 Points (2022)

*Scents of stone fruit and crème brûlée appear on the nose of the 2022 Post & Beam Chardonnay from Far Niente. Plump, well rounded and full-bodied in the mouth, it's a fine, if somewhat stereotypical Napa Chardonnay, generous and verging on slightly warm, with a rich, custardy feel and just enough acidity to retain a semblance of balance. *