



Far Niente

The Far Niente Chardonnay is a masterful expression of Napa Valley's terroir, offering a harmonious balance of fruit intensity, vibrant acidity, and a refined oak influence.



Chardonnay 2022

California, USA

Region and Vineyards

The **Far Niente Chardonnay** is a product of some of the finest vineyard sites in Napa Valley, particularly in **Carneros** and **Coombsville**. Carneros, with its **cool maritime climate** and well-draining soils, is an ideal region for producing **high-quality Chardonnay**. Its proximity to the San Pablo Bay brings morning fog and cool breezes, tempering the vines and preserving the acidity crucial to producing balanced wines.

Coombsville, on the other hand, offers a slightly warmer microclimate but features **deeper, gravelly loam and volcanic ash soils**. The combination of these two terroirs creates a wine that marries the freshness and minerality of Carneros with the structure and depth of Coombsville. The vineyard management focuses on controlling yields and ensuring that the fruit is perfectly ripe while maintaining its natural acidity, crucial in a warm growing season, which saw a few heat spikes.

Winemaking

The **Far Niente Chardonnay** is made from **100% Chardonnay** grapes harvested from late August to late September. The fermentation process combines both traditional and modern techniques, with **88% of the wine fermented in French oak barrels** and the remaining **12% in stainless steel tanks**. This dual method ensures a balance of oak influence and the preservation of fresh fruit characteristics.

Malolactic fermentation (MLF) is deliberately avoided, which helps retain the wine's crisp acidity and vibrant character. The wine was aged for **10 months sur lie** in **French oak barrels—50% new and 50% once-used**—which imparts a subtle toasty complexity without overpowering the fruit. The lees contact enhances the mouthfeel, adding a creamy texture to the palate.

Alcohol :13,00 %

Composition: 100% Chardonnay



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Tasting Notes

- **Color:** A bright, pale straw hue with subtle golden reflections.
- **Aroma:** The nose offers a bouquet of **vibrant citrus**, **melon**, and **ripe pear**, with underlying hints of vanilla and lightly toasted oak.
- **Palate:** On the palate, the wine opens with a **silky texture**, displaying notes of **juicy pear**, **citrus**, and **stone fruit**. The **minerality** and **crisp acidity** provide lift, leading to a long, refreshing finish with lingering notes of **citrus** and a delicate hint of **toasted oak**.

Did you know?

The name "**Far Niente**" is derived from an Italian phrase meaning "without a care." It reflects the winery's pursuit of producing wines that embody elegance and balance, without overcomplication. The winery, founded in 1885, has a rich history, and today, its **Chardonnay** remains one of the signature wines representing the excellence of Napa Valley.

Wine Pairing Ideas

- **Lemon butter poached lobster:** The rich, buttery lobster is perfectly complemented by the wine's bright acidity and citrus flavors.
- **Roast chicken with herbs:** The wine's creamy texture and subtle oak marry beautifully with the savory, herbaceous flavors of roast chicken.
- **Mushroom risotto:** The creamy consistency of risotto pairs with the silky mouthfeel of the Chardonnay, while the wine's minerality enhances the earthy mushroom flavors.
- **Soft-ripened cheeses:** Creamy cheeses such as Brie or Camembert highlight the wine's elegant texture and acidity.

Wine Enthusiast (WE) : 94 Points (2022)



A creamy texture carries lush, ripe tropical fruits, ample butter and toast nuances in this bold, full-bodied wine. The layering of baked apples, vanilla, Bartlett pears and almonds is impressive and delicious.

James Suckling (JS) : 93 Points (2022)



A medium-bodied, balanced and elegant chardonnay with notes of apples, spiced pears, burnt lemons and sweet spices. Delicate and creamy with a fine texture and a supple, mellow and delicious finish.





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Wine Spectator (WS) : 92 Points (2022)

Generous and lush, offering ripe mango, peach, melon and apricot flavors at the core, with accents of nutmeg, salted, buttery pastry, marmalade and orange blossoms. A lovely, crisp thread of acidity weaves in and out, keeping the flavors energetic and fresh. Drink now. 38,000 cases made.



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