Far Niente

A luminous expression of Napa Valley Chardonnay, the 2023 Far Niente enchants with its poised acidity and creamy sophistication, making it a standout among California's classic whites.

Far Niente

THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885

Chardonnay 2024

California, USA

Region and Vineyards

The 2023 Far Niente Chardonnay is born from a judicious blend of vineyard sites in **Carneros** and **Coombsville**, two subregions in Napa Valley known for producing Chardonnay of finesse and complexity. Carneros, defined by its proximity to the San Pablo Bay, benefits from cooling fog and maritime winds that extend the growing season and help preserve acidity. Its well-draining soils, often clay-loam over fractured bedrock, offer moderate fertility, fostering concentrated fruit expression.

In contrast, Coombsville presents a slightly warmer but still temperate microclimate, with **less wind exposure and deeper gravelly loam soils laced with volcanic ash**. These conditions contribute to richer textures and added depth. The integration of these sites yields a harmonious balance: Carneros brings freshness and brightness, while Coombsville layers in weight and ripeness. Together, they form a **distinctive Chardonnay with tropical finesse and remarkable aromatic precision**.

Winemaking

The 2023 vintage is composed of **100% Chardonnay**, and showcases the estate's commitment to preserving varietal purity while embracing textural complexity. Fermentation took place in **89% French oak barrels and 11% stainless steel tanks**, striking a refined balance between structure and vibrancy. Notably, **malolactic fermentation was blocked**, preserving the wine's crisp acidity and tension—a stylistic hallmark of Far Niente Chardonnay.

Aging occurred **sur lie in French oak barrels**, with **45% new oak and 55% once-used barrels**, all medium toast. This approach develops a subtle creaminess and length without overwhelming the fruit purity. The lees stirring, combined with the choice of restrained oak, builds a nuanced mouthfeel and layered aromatics. The wine was crafted under the direction of **Winemaker Nicole Marchesi** and **Vice President of Winemaking Andrew Delos**, both known for their precision and dedication to Napa Valley terroir.

Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with a luminous, green-hued rim.
- **Aroma**: Opens with notes of Meyer lemon, white blossoms, and citrus peel, evolving into hints of honeydew, nectarine, and wet stone.
- **Palate**: A seamless interplay of freshness and elegance; flavors of lemon-lime zest, lemon verbena, and ripe stone fruit glide across a silky, polished texture. The finish is long and lifted, marked by clean minerality and balanced acidity.

Did you know?

Far Niente, established in 1885 and reestablished in 1979, was among the first Napa Valley wineries to specialize in a non-malolactic Chardonnay style. Their commitment to crafting ageworthy Chardonnays without sacrificing freshness has helped define the modern Napa style and **influenced a generation of premium California white wines**.

Wine Pairing Ideas

- **Seared scallops with lemon beurre blanc**: The wine's citrus zest and creamy texture mirror the scallops' richness while enhancing brightness.
- **Roast chicken with thyme and garlic**: The herbal and citrus layers of the wine lift the savory notes of the poultry.
- **Lobster risotto**: A luxurious pairing where the wine's acidity cuts through richness and complements shellfish sweetness.
- **Grilled peach and burrata salad**: The Chardonnay's stone fruit character finds an echo in the charred peach, while its crispness balances the creamy burrata.

93 James Suckling

James Suckling (JS) : 93 Points (2023)

Pure aromas of lemon confit, poached Asian pears, pastry and lanolin. The palate is medium-bodied with focused acidity and a creamy texture, giving notes of lime curd, orange blossoms, yellow apples and flint. Very well constructed and polished. Drink or hold.