

FAR MOUNTAIN

From vineyards located in remote mountain areas of Sonoma, Far Mountain produces wines as dazzling and expressive as its sites.



Myrna Chardonnay 2019

Sonoma, California

ESTATE

Far Mountain is based on the belief that some of the greatest potential for wine in California - and anywhere in the world - exists in remote pockets in the mountains of the Sonoma Valley. The growers they work with have taken decades of risks in both planting their vineyards and the farming choices they make today. The winery's work is to channel the drama of these surroundings into wines that dazzle with energy and stand out immediately. Wines that bring a sheer pleasure in their flavors and textures, as well as unfold slowly, with never ending detail and fascination. It is a specific vision, literally chiselled by the landscape.

WINE

Myrna's focused intensity of fruit and texture reflects its two extreme mountain and hillside vineyard sites. The word Myrna translates to "beloved", a reflection of Far Mountain's feelings about truly great Chardonnay: wines that can translate from their sites intense minerality, texture and a dazzling spectrum of flavors.

VINEYARDS

Bald Mountain: The second highest peak in the Mayacamas range on the Sonoma/Napa border, this awe-inspiringly remote vineyard was planted in 1972 on pure fractured and tectonic rock. The vines on these poor soils of volcanic origin have unbelievably been dry farmed since planting in 1972. The vines are notably heritage clones (old Wente) on St. George rootstock. The exotic perfume and spice, the depth and texture, and the finishing rocky lift of the wine are due to the Bald Mountain fruit.

Thornton Vineyard: Directly west of the town of Sonoma, 30 year old vines are planted on gravelly clay loam at the base of Sonoma Mountain and see a cooling effect from both altitude and coastal influence. Thornton contributes the bracing backbone and citrus flavors in the wine. *Farming:* Both vineyards are farmed organically.

WINEMAKING

Variety: 100% Chardonnay, 71% from Bald Mountain and 29% from Thornton, whole cluster pressed by fractional pressure into barrel

Fermentation: Native yeast fermentation in barrel followed by lees contact throughout aging, with occasional stirring; never racked until blending before bottling.

Aging: 12 months, 18% new oak, remainder 1, 2, 3 and 4-year-old barrels

Alcohol: 14.0%

VINTAGE

2019 was a spectacular vintage — an amplified version of the 2018 growing season in terms of slow, steady growing conditions, perfect balance in the vines, slow ripening, great concentration and bright acidity. The beauty of these old vines is that because they are so well established, the vines become fully ripe with less accumulation of sugar.

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"A polished, minerally chardonnay with sliced apple, lemon rind and some stone and flint. Laurel and other herbs, too. It's medium-to full-bodied with a creamy texture and balance. Phenolic texture. Lively and stony." - 3/2021