

# FAR MOUNTAIN

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



## Myrna Chardonnay 2020

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, this remote vineyard was planted in 1972 on pure fractured and tectonic rock. The vines on these poor soils of volcanic origin have been dry farmed since 1972. The vines are 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:* 13.5%

### VINTAGE

2020 was a dry growing season. Winter was moderate temperatures with just above 10 inches of rain, setting off budbreak 10 days earlier than usual. A mild spring slowed things down allowing healthy canopy growth. Hot summer days, encouraged the vines to ripen slowly and clusters to develop mountain complexity. Harvest began 10 days earlier than previous years. The vines self regulated and showed lower yields from the very beginning. There were signs of concentration and density that amplified the character of the mountain site. Dry farming, elevation, and older vines have become the signature in these wines which allows the team to offset challenges and variabilities of a vintage.

94

## WINE ENTHUSIAST

"This well-balanced and grandly structured wine layers toast, almonds and a hint of wood smoke over Bosc pears, fennel bulb slices and marzipan for a rich blend of fruits and savory accents" - J.G, 11/2022

92

Wine Spectator

91

Vinous

EXCLUSIVE U.S. AGENT

VINTUS

WWW.VINTUS.COM