

RUSSIAN RIVER VALLEY

DARIOUSH DISTINCTION

Our Signature Pinot Noir comes from a small Russian River Valley vineyard that features the highly regarded "Gold Ridge" soils common to this region. This prime, dry-farmed locale yields a multi-layered wine with complex flavors and keenly defined structure. In the old world tradition, we whole-berry ferment a significant portion of the grapes in open top tanks, a technique that accentuates the fruit component yet also encourages spicy aromatics.

TASTING NOTES

Fragrant, spicy notes of cinnamon, clove and potpourri interwoven with strawberry and dried orange peel define this wine's complex and sensuous bouquet. The palate is silky yet powerful, with ripe strawberry and dried cherries paving the way for lavender, dried sage, black tea and vanilla notes. There's an underlying grace to this young wine, and a fine balance of fruit, oak and tannin that will enable it to evolve and deepen over time.

Retasted September 2019: The 2012 is smooth, polished and elegant. Integrated flavors of ripe, sweet berries, violets and dried orange peel are balanced by intriguing spices and a delicate woodsy quality. Subtle, lingering flavors of cocoa powder, black tea, dried fruit, and cinnamon carry across the long finish. Enjoy now through 2023.

VINIFICATION

With meticulous attention to detail in the vineyard and cellar, 2012 Signature Pinot Noir was hand-harvested into small 28 lb. baskets and hand sorted, then pressed with 15% whole clusters. Primary fermentation began in traditional open top tanks, with malolactic fermentation completed in barrel. The wine was aged for 15 months in new François Frères burgundy cooperage, medium and medium plus toast. Barrel lots were racked prior to bottling. This wine is unfined and unfiltered.

