## Signature Sauvignon Blanc







## **DARIOUSH DISTINCTION**

Our fifth release of Sage Vineyard Sauvignon Blanc is sourced from three rugged niches atop our Mount Veeder estate in southern Napa Valley. Moderate sun exposure and the cooling influence of the nearby San Pablo Bay gradually coax the grapes to even ripeness, endowing this Bordeaux varietal with refined purity and persistence.

## TASTING NOTES

A sleek and delineated wine expressive of the hillside vineyard where it is grown. Moderate conditions allowed the Sauvignon Blanc vines to benefit from gradual, even ripening over the month long harvest period from early September to mid October. Vibrant aromas of kiwi, grapefruit and honeysuckle abound, while on the palate a delicate mineral tinge and the crisp tartness of Gravenstein apple are paired with the textural nuance of lemon custard. A delightfully refreshing finish is accented by notes of lime, sweet pea and vanilla.

## **VINIFICATION**

Meticulous attention to detail coupled with minimal handling in the cellar. Hand-harvested into small 28 lb. baskets, hand-sorted and whole cluster pressed. Cool fermented and barrel aged 6 months in French Oak. Barrel lots racked prior to bottling

COMPOSITION APPELLATION

100% Sauvignon Blanc

Darioush Sage Vineyard Estate,

Mount Veeder

WINEMAKER

Steve Devitt

**AVAILABILITY** 

345 cases

PRICE

\$45.00

