

DARIOUSH



2014 Shahpar | Semillon / Sauvignon Blanc

NAPA VALLEY

DISTINCTION

This rare and extremely limited wine is made only when nature's good fortune allows the harvesting of grapes affected with *botrytis cinerea*, or noble rot. The white grapes destined for this wine were still on the vine in mid-November, slowly dehydrating and accumulating the noble rot essential for achieving its exquisitely rich honey and apricot profile.

TASTING NOTES

Juicy flavors of fresh apricot, honeysuckle, and mandarin are on full display in this elegant and harmonious Late Harvest blend. The wine's delicate sweetness is finely balanced with vivacious citrus fruits—lemon curd and tangerine mixed with candied ginger. Subtle notes of toasted coconut and Tahitian vanilla bean complement the silky texture, creating a mouthfeel that is almost weightless. 2014 Shahpar is a sheer pleasure to enjoy on its own or with an après-dinner spread of fruit and cheeses.

"2014 Shahpar's profile of honeyed-apricot, citrus marmalade, and toasted baking spices make it the ideal companion for a savory after-dinner cheese course. Shahpar lends itself perfectly to soft and washed-rind cheeses, crisp pear and apple slices, and fresh-berry tarts." - Hope Goldie, Director of Winemaking

COMPOSITION

65% Sauvignon Blanc
35% Semillon

APPELLATION

Darioush Estate Vineyards
Sage Vineyard - Mount Veeder
Oak Knoll

AVAILABILITY

165 cases

PRICE

\$70 / bottle, 375ml

