

2000 Darioush Signature Cabernet Sauvignon Napa Valley

| Release Date | Late Spring 2003 | |
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| Vineyard Location | Darioush Winery Estate Vineyard Mt Veeder Appellation | Atlas Peak Oakville |
| Varietal Composition | 85% Cabernet Sauvignon, 10% Merlot, 2 % Cabernet Franc, 1.5% Petit Verdot, 1.5% Malbec | |
| Brix @ Harvest Average | 25.5° | |
| Alcohol | 14.5% | |
| Cooperage | 100% French Oak - Chateau Tradition; Alliers, Troncais, Never, Vosges – Medium Toast | |
| Vinification | Small lot, destemming, with 30% whole berry. Cold soaking for 4 days. Pumped over through primary fermentation until completion. 21-30 days post alcoholic fermentation maceration. Pressed fraction kept separate. Pumped into barrels after 48 hours of settling. Barrel to barrel racking twice the first year - 3 times in second year. Bottled without filtration. Minimal handling. | |
| Food Affinities | Grilled sirloin with braised leeks, roasted pork tenderloin, pepper- coated rack of lamb, risotto with smoked duck breast. An excellent accompaniment to blue-veined cheeses and mildly spicy or fusion dishes. | |
| Winemaker's Comments | This luscious Signature 2000 Cabernet Sauvignon boasts spectacular soaring aromatics of mocha-espresso, blackberries, licorice and cassis with subtle notes of sweet vanillin. Layer after layer of dense, richly concentrated juicy black fruit unfold powerfully yet gently on the palate. Well-balanced acidity and velvety tannin add graceful support to the wine's supple richness and concentration. A wine of extraordinary depth with a long, enduring finish. Best until 2011. | |