



2002 Darioush Signature Cabernet Sauvignon Napa Valley

Release Date	April 2005	
Vineyard Location	Darioush Winery Estate Vineyard & Ashley 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: 14.8%
Cooperage	100% New French oak "Traditional Chateau" barrels coopered to our specifications. Medium toast. Various premier coopers <u>Source:</u> All center of France (notably Tronçais)	
Vinification	Meticulous attention to detail and minimal handling are the centerpoints to our vinification process. All vineyard lots are gently hand-harvested into small baskets. At the winery, the clusters are sorted for consistency both before and after de-stemming to ensure consistent fruit quality. Fermentation includes cold soaking for four days, with gentle pump-over 'irrigation' and extended maceration for optimal color extraction and tannin management. All vineyard lots and pressed wine components are kept separate for evaluation throughout barrel aging. Barrel lots were racked 2-3 times per year and blended and bottled without filtration.	
Winemaker's Comments	<p>The 2002 vintage is superb. The cool, consistent growing season provided extended hang-time and even ripening, resulting in more concentration and highly developed flavors. The 2002 Signature Cabernet Sauvignon exemplifies how an ideal vintage and meticulous attention to detail in the vineyard can result in powerful wines with extraordinary depth and character.</p> <p>Enticing aromas of wild berries and flavors of crème de cassis, espresso and bittersweet chocolate tantalize the palate and are complemented by cedar-spice and sweet vanillin notes. Velvety tannins add graceful support to the wine's supple richness and concentration. While similar in character to previous vintages, this wine surpasses its celebrated predecessors in overall flavor saturation and complexity. Best served decanted in its youth, it will age wonderfully until 2015.</p>	
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.	