



COMPOSITION 100% Chardonnay

APPELLATION Darioush Estate Vineyards in Napa Valley, Oak Knoll and Carneros

COOPERAGE Aged 11 months in 70% new French oak- Siruge, Damy and Francois Freres Burgundy barrels

WINEMAKER Steve Devitt

PRODUCTION 1,880 cases

PRICE \$41.00

DARIOUSH

SIGNATURE CHARDONNAY

2006 VINTAGE ~ NAPA VALLEY

DARIOUSH DISTINCTION

Chardonnay fruit grown in Darioush's cool vineyard sites in southern Napa Valley, Oak Knoll and Carneros develops slowly and evenly, enabling winemaking techniques which emphasize minerality, texture, acidity and fruit concentration. The 2006 vintage achieves a delicate balance, offering vibrant citrus and stone fruit flavors paired with a crisp mineral structure.

TASTING NOTES

Bright aromas of nectarine, lemon zest and vanilla introduce this ethereal and impeccably balanced Chardonnay. The mineral-laden mid-palate possesses fruit-forward flavors of d'Anjou pear, Braeburn apple and ripe stone fruit which lingers and finishes with hints of nutmeg and toasted hazelnut.

VINIFICATION

- ~ Hand-harvested at night into small 28 lb. baskets to insure cold fruit
- ~ Hand-sorted and whole cluster pressed
- ~ Barrel fermented sur-lie for 11 months with bi-monthly batonage
- ~ Each lot was racked prior to bottling with minimal handling and no fining.

VICTOR SCARGLE, EXECUTIVE CHEF

GO FISH, ST. HELENA, CA

"It is a great wine to go with something sweet like dungeness crab or dayboat scallops. The fruit and acid helps cut the richness of these sweet items and brings out the flavors. It would be perfect for our surf and turf dish, scallops and foie gras, or any crab dish. Very light and refreshing for any time of year!"

4240 SILVERADO TRAIL, NAPA, CA, 94558 USA

T 707.257.2345 WWW.DARIOUSH.COM