



DARIOUSH

SIGNATURE CHARDONNAY
2008 VINTAGE ~ NAPA VALLEY

DARIOUSH DISTINCTION

Fruit sourced from Darioush's cool vineyard sites in Napa Valley, Oak Knoll and Carneros supports slow, even ripening which results in a wine that balances light acidity and gorgeously textured fruit. Cool climates with very little rainfall in 2008 resulted in our lowest Chardonnay yield this decade— an ideal balance for a wine that is celebrated for its distinctive combination of ripeness, texture and fruit intensity.

TASTING NOTES

Exuberant aromas of citrus blossom, white nectarine and lemon peel soar from the glass, introducing the statuesque 2008 Signature Chardonnay. Anchored by a crisp core of white peach and Fuji apple, copious flavors of poached pear, mango and orange zest play on the palate. An exceptionally graceful finish hints at toasted hazelnut, vanilla and honey.

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 weekly batonage
- ~ Each lot was racked only 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!"

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

AVAILABILITY 1,615 cases

PRICE \$43.00

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