



2011 Darioush Signature Cabernet Franc

N A P A V A L L E Y

DARIOUSH DISTINCTION

The unique terroir of our rocky, higher elevation Mount Veeder estate combines a cool, marine-influenced microclimate with exceptional sun exposure to naturally develop Cabernet Franc's inherently earthbound, spice and black fruit flavors. This classic Bordeaux varietal possesses both power and poise, and contributes layered, uplifting fruit and concentrated earthen flavors to our Signature Cabernet Sauvignon each year.

TASTING NOTES

2011 Signature Cabernet Franc is earth-driven, with plenty of sweet black fruits, a bouquet of spiced chai and herbs de Provence overlays plush flavors of blueberry, fig and black currant with notes of cigar box and smoke. A gorgeously textured finish reveals notes of graphite and dusty chocolate.

VINIFICATION

With meticulous attention to detail, Darioush Signature Cabernet Franc is hand-harvested into small 28 lb. baskets. Clusters and berries are hand-sorted twice, before and after de-stemming. Fermented in traditional closed top fermenters, including cold soaking for 4 days, with gentle pump-overs for optimal color extraction and tannin management. The wine was aged 22 months in a combination of 70% new French oak barrels, with minimal barrel-to-barrel racking.

"This classic Cabernet Franc is Darioush's version of Cheval Blanc or a top-flight Cabernet Franc-dominated St. Émilion. Fully mature yet capable of lasting another decade, this is a beauty." | A Retrospective Tasting of the 2004 Vintage | Robert Parker's Wine Advocate | Issue 212, April 2014

COMPOSITION

93% Cabernet Franc, 4% Merlot,
3% Cabernet Sauvignon

APPELLATION

Darioush Estate Vineyards
Sage Vineyard - Mount Veeder
Oak Knoll

WINEMAKER

Steve Devitt