



# DARIOUSH

SIGNATURE CHARDONNAY  
2005 VINTAGE ~ NAPA VALLEY

## DARIOUSH DISTINCTION

Darioush strives to deliver an intense Chardonnay with great concentration of bright/lively citrus fruit balanced by a mineral rich mid-palate and supported by subtle oak nuances. Sourcing from cool vineyard sites in Southern Napa allows the clusters to ripen slowly, revealing a delicate balance of crisp acidity and fruit forward character.

## TASTING NOTES

Aromas of Fiji apple, ripe fig and lemon citrus mingle with stone fruit and delicate hints mineral and flint. A gracefully styled finish with notes of toasted hazelnuts and crème brulee.

## VINIFICATION

- ~ Meticulous attention to detail and minimal handling
- ~ Hand-harvested into small 28 lb. baskets
- ~ Hand-sorted and whole cluster pressed
- ~ Malolactic fermentation completed in barrel
- ~ Aged 11 months sur-lie with bi-monthly batonage
- ~ Barrel lots racked prior to bottling

## FOOD AFFINITIES

Victor Scargle, Executive Chef at Go Fish, St. Helena, CA: "It was great! 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 winter or summer richness makes it work in the winter but still light enough to drink on a hot summer day!"

**COMPOSITION** 100% Chardonnay

**APPELLATION** Darioush Estate Vineyards  
Napa Valley, Oak Knoll, Carneros

**COOPERAGE** Aged 11 months in 70%  
new French oak, Burgundy cooperage

**WINEMAKER** Steve Devitt

**PRODUCTION** 1,509 cases

**PRICE** \$41.00

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