



# 2002 Darioush Estate Chardonnay Napa Valley

Release Date                      Spring 2004

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Vineyard Location              Napa Valley                      100% Darioush Estate

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The 2002 Growing Season      The 2002 harvest was early, lighter in quantity and of very high quality. These lower yields and the long even growing season allowed the fruit to gain more concentrated flavors. The cool fall weather that followed helped the grapes develop balanced flavors and full varietal maturity.

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Varietal Composition              100% Chardonnay

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Brix @ Harvest                      24.5°

Alcohol                                  14.0%

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Cooperage                              100% French Oak from Burgundy, France  
Medium toast

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Vinification                              Whole cluster pressed. Juice racked directly into 60-gallon French Oak barrels for primary and malolactic fermentation. Post fermentation, the wine was aged *sur-lies* for 11 months and then bottled without filtration.

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Food Affinities                              A versatile wine, the Darioush 2002 Chardonnay is an excellent accompaniment to roasted pork, broiled rainbow trout, grilled, herb-encrusted salmon, veal cutlet, fresh lobster, broiled scallops, mildly spiced paella, as well as lighter pasta dishes such as gnocchi and stuffed dumplings.

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Winemaker's Comments              An aromatic bouquet of candied apple, citrus and pear blends subtly with a hint of sweet butter. A complex, rich wine to be enjoyed now and into the future. **250 cases produced**