



2001 Darioush Signature Cabernet Sauvignon Napa Valley

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| Release Date | Late Spring 2004 | |
| Vineyard Location | Darioush Winery Estate Vineyard Mt Veeder Appellation | Atlas Peak Oakville |
| Varietal Composition | 84% Cabernet Sauvignon, 10% Merlot, 2% Cabernet Franc, 2% Malbec, 2% Petit Verdot | |
| Brix @ Harvest Average | 25.5° | |
| Alcohol | 14.5% | |
| Cooperage | 100% French Oak - Chateau Tradition; Alliers, Troncais, Never, Vosges – Medium Toast | |
| Vinification | Small lot, destemming, with 30% whole berry. Cold soaking for 4 days. Pumped over through primary fermentation until completion. 21-30 days post alcoholic fermentation maceration. Pressed fraction kept separate. Pumped into barrels after 48 hours of settling. Barrel to barrel racking twice the first year - 3 times in second year. Bottled without filtration. Minimal handling. | |
| Food Affinities | Grilled sirloin with braised leeks, roasted pork tenderloin, pepper-coated rack of lamb, risotto with smoked duck breast. An excellent accompaniment to blue-veined cheeses and mildly spicy or fusion dishes. | |
| Winemaker's Comments | This luscious Signature 2001 Cabernet Sauvignon boasts spectacular soaring aromatics of mocha, espresso, blackberries, licorice and cassis with subtle notes of sweet vanillin. Layer after layer of dense, richly concentrated juicy black fruit unfold powerfully yet gently on the palate. Well-balanced acidity and velvety tannin add graceful support to the wine's supple richness and concentration. A wine of extraordinary depth with a long, enduring finish. Best until 2012. | |