



2003 Darioush Signature Chardonnay Napa Valley

Release Date	January 2005
Vineyard Location	100% Napa Valley
The 2003 Growing Season	Early spring rains, warm summer and late autumn heat contributed to producing a vintage of tremendous concentration and intensity of flavors. Overall a remarkable growing year yielding wines with great depth and complexity.
Varietal Composition	100% Chardonnay
Brix @ Harvest	25.7°
Alcohol	14.9%
Cooperage	100% French Oak Cooper: Francoise Ferres, Sirugue & Damy Medium Toast
Vinification	Whole berry clusters pressed to small French Oak barrels for primary fermentation. Topped when dry and inoculated for malolactic fermentation. Aged 11 months sur-lies with bi-monthly batonage. Bottled without fining or filtration.
Food Affinities	A lovely accompaniment to soft cheeses, seared Scallops, grilled Chilean Seabass, poached Salmon and spit-roasted Pork Tenderloin.
Winemaker's Comments	Ripe, rich & full with lovely layers of Fuji apple, Asian pear, melon and fig. A hint of cinnamon spice and hazelnut round out the long elegant finish expressing a slight minerality and balanced acidity. 950 cases produced.