



DARIOUSH

2001 RED TABLE WINE NAPA VALLEY

**TASTING NOTES**

The 2001 Red Table Wine is a proprietary red blend based primarily on the classic Bordeaux varietals with a focus on Cabernet Sauvignon. A spicy aromatic blend with a rich, concentrated mid palette that opens beautifully to reveal dark fruits, luscious cassis, hints of anise and then finishing with deep espresso and chocolate notes. Approachable upon release, it will continue to age superbly with cellaring, for 5-7 years.

**VINTAGE DESCRIPTION**

The 2001 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.

**VINIFICATION**

Small lot, destemming, with 30% whole berry. Cold soaked for 36-48 hours. Pumped over through fermentation for color and tannin integration. Pressed at dryness with fractions kept separate. Racked into barrels after 48 hours of settling. Barrel to barrel racking twice through aging. Bottled without filtration.

**APPELLATION**

Darioush Estate Vineyards in Napa Valley, Oak Knoll and Mt. Veeder

**VINTAGE**

2001

**COMPOSITION**

64% Cabernet Sauvignon, 32% Merlot, 4% Cabernet Franc

**COOPERAGE**

Aged in French oak, 3-year seasoned barrels

**WINEMAKER**

Steve Devitt

**RELEASE DATE**

Winter 2004

**RELEASE PRICE**

\$38.00

