



DARIOUSH

2002 SIGNATURE MERLOT NAPA VALLEY

TASTING NOTES

The 2002 Darioush Signature Merlot captures the richness of this outstanding vintage as well as beautiful mineral and cocoa characteristics from our estate vineyards. A distinctive expression of Napa Valley Merlot, the wine shows blackcurrant fruit with lovely chocolate, roasted coffee and a hint of toasty oak spice from 22 months aging in French oak barrels. A delight from an exquisite vintage.

VINTAGE DESCRIPTION

The 2002 season was distinguished by foggy mornings, warm days and cool evenings producing fruit of exceptional quality. The long even growing season, slow maturity of fruit and lower yields enabled concentrated and complex ripe flavors.

VINIFICATION

All lots were hand-harvested, hand-sorted and destemmed with 30% whole berry retention after slight maceration. Cold soaked for 72 hours in small fermentors. Pumped over through primary fermentation for extraction and tannin management. Pressed 28 days post-alcoholic fermentation with the pressed fraction kept separate. The vintage was racked into barrels after 48 hours of settling and aged 22 months in new French Oak. Bottled with minimal handling.

FOOD AFFINITIES

Grilled rack of lamb, spicy Italian sausage, herb-encrusted ahi tuna and aged cheeses.

APPELLATION

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

VINTAGE

2002

COMPOSITION

100% Merlot

COOPERAGE

Aged for 22 months in new French oak, 3-year seasoned Château barrels coopered in Bordeaux from forests in the center of France, notably Tronçais

WINEMAKER

Steve Devitt

RELEASE PRICE

\$44.00

