



2001 Darioush Signature Merlot Napa Valley

Release Date	Spring 2004
Vineyard Location	100% Darioush Winery Estate
The 2001 Growing Season	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.
Varietal Composition	100% Merlot
Brix @ Harvest	24.5°
Alcohol	14.0%
Cooperage	100% French Oak - Chateau Traditional; Alliers, Troncais – Medium Toast
Vinification	Small lot, destemming, with 30% whole berry. Cold soaking for 48-56 hours in small fermentors. Pumped over through primary fermentation until completion. 28 days post alcoholic fermentation maceration. Pressed fraction kept separate. Pumped into barrels after 48 hours of settling. Aged 22 months in French Oak with barrel to barrel racking. Bottled with minimal handling.
Food Affinities	An opulent complement to roasted rack of lamb, spicy Italian sausage, herb-encrusted ahi tuna, roasted pork, hearty beef stews and aged cheeses.
Winemaker's Comments	Penetrating aromas of ripe mulberry and black currant fruit with lovely chocolate and roasted coffee notes. Richly flavored with incredible power, depth and richness. A delight from an exquisite vintage. 825 cases produced.