



DARIOUSH

2003 SHAHPAR LATE HARVEST SÉMILLON - SAUVIGNON BLANC

TASTING NOTES

This rare and extremely limited wine is made only when Mother Nature allows. In the seven years since Darioush established his winery, the 2003 vintage was only the second vintage where we had the climate and good fortune to harvest grapes with Botrytis Cineria (Noble Rot). When this phenomenon occurs, the grapes are blessed with greater concentration of flavor and a delightfully unique honeyed-apricot flavor.

2003 Shahpar offers aromas of honeysuckle and orange blossom, with flavors of stone fruits, ripe melon, hints of fig and toasted almonds.

VINIFICATION

The grapes were meticulously hand harvested in late November into the first week of December to select the skin shriveled berry infected by the Noble Rot concentrating the sugars and acid to a level of 37 and 40 degrees Brix. The harvested fruit was hand sorted to remove distressed berries and gently pressed to enable a very long, slow extraction of juice. The wine slowly fermented from the winter until the summer in small French oak Château barrels to preserve the elegant fruits characteristics.

FOOD AFFINITIES

Serve chilled as a perfect accompaniment to crème brûlée, apple tarts, roasted pecans and many artisanal cheeses this holiday. This wine is a perfect companion to foie gras and also deserves to be enjoyed on its own after a fine meal.

APPELLATION

Darioush Estate Vineyard, Napa Valley

VINTAGE

2003

COMPOSITION

65% Sauvignon Blanc and 35% Sémillon

COOPERAGE

Aged for 17 months in French oak Château 3-year seasoned oak barrels sourced from the Tronçais forest in France

WINEMAKER

Steve Devitt

RELEASE DATE

November 2005

RELEASE PRICE

\$48.00 per 375ml bottle

AVAILABILITY

58 cases