

DARIOUSH

SHAHPAR LATE HARVEST SAUVIGNON BLANC ~ SEMILLON

2005 ~ NAPA VALLEY

THIS RARE AND EXTREMELY LIMITED WINE IS MADE ONLY WHEN NATURE ALLOWS. THE 2005 VINTAGE MARKS OUR FOURTH SEASON IN WHICH WE HAD THE CLIMATE AND GOOD FORTUNE OF HARVESTING GRAPES AFFECTED WITH BOTRYTIS CINERIA (NOBLE ROT). THE 2005 VINTAGE WAS NOTED FOR ITS LONG AND MILD GROWING SEASON; WET, COOL CONDITIONS GENTLY ENCOURAGE THE NOBLE ROT TO THRIVE, ALLOWING THE LOW-YIELD, DEHYDRATED FRUIT TO DEVELOP AN EXQUISITE HONEYED-APRICOT FLAVOR PROFILE.

APPELLATION Darioush Estate Vineyards in Oak Knoll

COMPOSITION 60% Sauvignon Blanc, 40% Semillon

COOPERAGE Aged 17 months in 3-year seasoned French Oak barrels from Tronçais

RELEASE DATE January, 2008

PRODUCTION 85 cases

PRICE \$48.00/375ml bottle

The 2005 Shahpar is introduced by sweet scents of honeysuckle, jasmine and orange blossom. A viscous mouthfeel reveals flavors of apricot, lemon zest and crème brulee, while well-integrated oak hints nuances of vanilla and hazelnut. The 2005 Shahpar delights the senses in its youth, yet ages gracefully for decades.

The remarkable character, texture and complexity of the world's finest wines can be attributed to the unique characteristics and terroir of the vineyards from which they come.