

# DARIOUSH

## SHAHPAR LATE HARVEST SEMILLON-SAUVIGNON BLANC 2010 - NAPA VALLEY

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**THIS RARE AND EXTREMELY LIMITED WINE IS MADE ONLY WHEN NATURE'S GOOD FORTUNE ALLOWS THE HARVESTING OF GRAPES AFFECTED WITH BOTRYTIS CINEREA (NOBLE ROT). THE WHITE GRAPES DESTINED FOR THIS WINE WERE STILL ON THE VINE IN MID NOVEMBER, SLOWLY DEHYDRATING AND ACCUMULATING THE NOBLE ROT ESSENTIAL FOR ACHIEVING ITS EXQUISITE PROFILE OF HONEY AND APRICOT.**

**APPELLATION** DARIOUSH ESTATE  
VINEYARDS IN OAK KNOLL AND MT.VEEDER

**COMPOSITION** 50% SEMILLON,  
50% SAUVIGNON BLANC

**COOPERAGE** AGED 17 MONTHS IN A  
COMBINATION OF NEW AND SEASONED  
FRENCH OAK BARRELS

**AVAILABILITY** 87 CASES

**PRICE** \$70/375ML BOTTLE

Early fall rains, mild weather and cold nights in 2010 yielded the ideal setting for botrytis to develop on our Semillon and Sauvignon Blanc. Each berry was selected by hand over a two week period from mid to late November, resulting in a low-yielding but highly rewarding vintage. 2010 Shahpar opens with fragrant aromas of orange marmalade, apricot jam and juicy white nectarine. Textured with a delicate creaminess, the palate offers up classic notes of dried fig, hazelnut and orange rind with hints of cinnamon and tarragon spice. The wine's sweetness is refreshingly balanced by a measure of acidity and tartness on the finish.