

## Signature Chardonnay



## DARIOUSH DISTINCTION

Vintage after vintage, the cooler climates of our southern Napa Valley estate and renowned Chardonnay vineyards of Los Carneros produce progressive wines with an equal balance of precision and richness. After focused replanting of the cooler blocks of our Mount Veeder hillside estate, 2014 was the first vintage to benefit from a larger contribution of fruit, enhancing the wine's natural aromatics and bright acidity.

## TASTING NOTES

From the relatively warmer 2014 vintage, this sleek and refined Chardonnay opens with alluring notes of bright citrus and stone fruits. A wine that asserts its presence on the palate, but achieves a measure of elegance in its balance and integration. Guava, white peach, nectarine and tart pear flavors fill the palate, intermingling with limestone-like minerality creating a mouthfeel that hints at both firmness and softness enlivened by crisp acidity. Crème brûlée, hazelnut, vanilla bean and clove add an underlying earthiness through the finish.

## VINIFICATION

Hand harvested at night into small 28 lb. baskets to maintain optimal fruit quality; then hand-sorted and whole cluster pressed. Barrel aged sur-lie for 11 months in 66% new Siruge, Damy and Francois Freres French oak barrels with weekly batonage; 100% Malolactic fermentation. Barrel lots were racked once prior to bottling, with minimal handling. The wine was bottled unfiltered and unfiltered to preserve its inherent, nuanced qualities; as such, we recommend refrigerating upright prior to serving.

COMPOSITION	100% Chardonnay
APPELLATION	Darioush Estate Vineyards in Napa Valley, Mt. Veeder, Oak Knoll and Los Carneros

WINEMAKER	Steve Devitt
AVAILABILITY	2,618 cases
PRICE	\$45.00

