

Signature Chardonnay



DARIOUSH DISTINCTION

Vintage after vintage, the hallmark of Darioush Chardonnay is its progressive style of integrating precision, richness and complexity. With meticulous attention to detail and traditional technique, fruit grown in our cooler climate southern Napa Valley estate and renowned Chardonnay vineyards of Los Carneros provide quintessential varietal characteristics year after year.

TASTING NOTES

From an alluring aromatic entry to a persistent mineral-laden finish, the 2015 Signature Chardonnay achieves impressive symmetry throughout. A delightful freshness of vibrant lemon curd and orange zest complements a rich foundation of pear and summer stone fruit flavors. French oak fermentation and sur-lie aging lends additional complexity with hints of toasted brioche and hazelnuts; while gentle racking preserves the wine's integrity and nuance without fining or filtration. The 2015 vintage shows remarkable harmony and balance, characteristic of the finest examples of this noble variety.

VINIFICATION

Hand-harvested at night to retain freshness, then 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

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

WINEMAKER	Steve Devitt
AVAILABILITY	2,369 cases
PRICE	\$45.00

