



# 1999 Darioush Signature Cabernet Sauvignon Napa Valley

Release Date	Spring 2002
Vineyard Location	Darioush Winery Estate Vineyard Stag's Leap Appellation Mt Veeder Appellation Oakville District
The 1999 Growing Season	A mild winter with above average rainfall led to an early bud break, a warm summer with cool nights and an early harvest. A beautiful growing year.
Varietal Composition	85% Cabernet Sauvignon, 8% Merlot, 7 % Cabernet Franc
Brix @ Harvest Average	24.5°
Alcohol	13.9%
Cooperage	100% French Oak - Chateau Ferre; Alliers, Troncais – Medium Toast
Vinification	Small lot, destemming, with 30% whole berry. Cold soaking for 36-48 hours. Pumped over through primary fermentation until completion. 21-30 days post alcoholic fermentation maceration. Pressed fraction kept separate. Pumped into barrels after 48 hours of settling. Barrel to barrel racking twice the first year - 3 times in second year. Bottled without filtration. Minimal handling.
Food Affinities	Grilled or roasted meats - lamb, duck, beef and game. An excellent accompaniment to barbecued meats and mildly spicy or fusion dishes.
Winemaker's Comments	Elegant, "restrained" style. Aromatic flavors of cherry, blackcurrant, fennel and spicy cedar marry together with hints of roasted coffee, violet, and sweet vanillin oak. An accessible wine with the structure and concentration for future cellaring. <b>2440 cases produced.</b>