



# 1998 Darioush Signature Cabernet Sauvignon Napa Valley

Release Date	Spring 2001
Vineyard Location	Napa Valley 90% Darioush Estate 10% BV#3 Vineyard – Rutherford
The 1998 Growing Season	A mild winter with above average rainfall led to a mild spring and early bud break. A cool summer led to a late harvest with additional grape hang time, adding to varietal complexity.
Varietal Composition	90% Cabernet Sauvignon, 10% Merlot
Brix @ Harvest	24.5°
Alcohol	13.9%
Cooperage	100% French Oak from Chateau Ferre; Bordeaux cooperage from Alliers, Troncais and central France forests
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 - marinated steak with saffron rice, roast beef or hearty stews, lamb, duck, and game. An excellent accompaniment to heartier pasta and rice dishes.
Winemaker's Comments	A sleek, elegant and intense wine, packed with forward black cherry, ripe plum flavors and lingering earth and cedar undertones. This fine wine has the potential of 10 – 15 years of further development in a good cellar. <b>393 cases produced.</b>