



1997 Darioush Signature Cabernet Sauvignon Napa Valley

Release Date	Spring 2000		
Vineyard Location	Napa Valley	50% Estate 20% Yountville 20% Diamond Mountain	10% Rutherford
The 1997 Growing Season	Above average rainfall, mild winter with an early bud break, a warm summer with cool nights led to an early harvest.		
Varietal Composition	85% Cabernet Sauvignon, 12% Merlot, 3 % Cabernet Franc		
Brix @ Harvest	24.5°		
Alcohol	13.5%		
Cooperage	100% French Oak from Chateau Ferre; Alliers, Troncais and Nevers 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 - 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 for future cellaring.		