



2001 Darioush Signature Chardonnay Napa Valley

Release Date	Spring 2003
Vineyard Location	100% Napa Valley
The 2001 Growing Season	The 2001 harvest was early, lighter in quantity and of very high quality. These lower yields and the long even growing season allowed the fruit to gain more concentrated flavors. The cool fall weather that followed helped the grapes develop balanced flavors and full varietal maturity.
Varietal Composition	100% Chardonnay
Brix @ Harvest	24.5°
Alcohol	14.0%
Cooperage	100% French Oak from Burgundy, France Francoise Ferre, Sirugue, Damy - Medium toast
Vinification	Whole cluster pressing to small barrels for primary fermentation. Topped when dry and inoculated for malolactic fermentation. Aged <i>sur-lies</i> for 11 months and bottled without fining or filtration.
Food Affinities	Roasted poultry and white meats - Chicken, Grilled Salmon, Veal Chop and Pork Loin. A lovely accompaniment to soft cheeses, shellfish and mildly spiced dishes.
Winemaker's Comments	Elegant, Burgundian style. Ripe and full with flavors of crisp green apple, hazelnut, mineral and bright citrus. A fine wine enjoyable now and several years into the future. 945 cases produced.