



# 1999 Darioush Signature Merlot Napa Valley

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| Release Date            | Spring 2002  |
| Vineyard Location       | 100% Darioush Winery Estate  |
| 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    | 100% Merlot  |
| Brix @ Harvest          | 24.5°  |
| Alcohol                 | 13.9%  |
| Cooperage               | 100% French Oak - Chateau Ferre;<br>Alliers, Troncais – Medium Toast   |
| Vinification            | Small lot, destemming, with 30% whole berry. Cold soaking for 36-48 hours in small fermentors. Pumped over through primary fermentation until completion. 7-20 days post alcoholic fermentation maceration. Pressed fraction kept separate. Pumped into barrels after 48 hours of settling. Aged 22 months in French Oak with barrel to barrel racking. Bottled with minimal handling. |
| Food Affinities         | An elegant complement to grilled, marinated lamb with spicy couscous, herb-encrusted rib roast, roasted pork or grilled duck in a port sauce.  |
| Winemaker's Comments    | Supple, elegant and rich, this single vineyard 1999 Merlot displays flavors of sweet, dense black cherry fruit. French oak aging adds hints of herbs and black licorice. An expansive explosion of fruit that lends itself to immediate appeal but should continue to develop beautifully until 2010. <b>450 cases produced.</b>   |