



# 2001 Darioush Signature Shiraz Napa Valley

Release Date	Spring 2004
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% Shiraz
Brix @ Harvest	25°
Alcohol	13.9%
Cooperage	100% French Oak - Francois Ferre, Siruge, Damy Alliers, Troncais – Medium Toast
Vinification	Small lot, destemming, with 30% whole berry. Cold soaking for 36-48 hours. Punched down through primary fermentation until completion. Pressed at dryness with fraction kept separate. Pumped into barrels after 48 hours of settling. Barrel to barrel racking twice through aging. Bottled without filtration. Minimal handling.
Food Affinities	A marvelous, bold companion to aged NY sirloin, hearty beef stews, leg of lamb or any savory game dish.
Winemaker's Comments	A powerful, full-bodied wine. Characterized by a luscious deep crimson color, with fruit-forward flavors of ripe blackberry, juicy black raspberry and mocha with just a hint of vanillin. Drinkable now and can develop for an additional 5 – 10 years. <b>240 cases produced.</b>