



# 1998 Darioush Signature Shiraz Napa Valley

Release Date	Spring 2001	
Vineyard Location	Yountville	100% Napa Valley
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	100% Shiraz	
Brix @ Harvest	25°	
Alcohol	13.9%	
Cooperage	100% French Oak from Francois Ferre; Alliers, Troncais and Nevers Forests	
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	An extremely versatile meal partner. A marvelous, bold companion to aged NY sirloin, hearty beef stews, leg of lamb or any savory game dish.	
Winemaker's Comments	Powerful, full-bodied wine. Bright, ripe black fruit flavors unfold on the palate followed by hints of black licorice, earth and spice. Dense, saturated color with a luscious lingering finish. Drinkable now and can develop for an additional 5 – 10 years. <b>157 cases produced.</b>	