

DARIOUSH

SHAHPAR LATE HARVEST SEMILLON-SAUVIGNON BLANC 2007 - NAPA VALLEY

THIS RARE AND EXTREMELY LIMITED WINE IS MADE ONLY WHEN NATURE'S GOOD FORTUNE ALLOWS THE HARVESTING OF GRAPES AFFECTED WITH BOTRYTIS CINEREA (NOBLE ROT). THE 2007 VINTAGE IN NAPA VALLEY IS MEMORABLE FOR ITS MANY INCREDIBLE WINES. LONG AFTER MANY OF THESE WINES HAD FERMENTED DRY, THE GRAPES DESTINED FOR SHAHPAR WERE STILL ON THE VINE, SLOWLY DEHYDRATING AND ACCUMULATING THE NOBLE ROT ESSENTIAL FOR ACHIEVING ITS EXQUISITE PROFILE OF HONEY AND APRICOTS.

APPELLATION DARIOUSH ESTATE
VINEYARDS IN OAK KNOLL

COMPOSITION 88% SEMILLON,
12% SAUVIGNON BLANC

COOPERAGE AGED 17 MONTHS
IN 3-YEAR SEASONED FRENCH OAK
BARRELS FROM TRONCAIS

AVAILABILITY 245 CASES

PRICE \$70/375ML BOTTLE

A greater percentage of Semillon brings highly perfumed aromas of honeysuckle, dried apricot, orange peel and fresh peaches to our 2007 Shahpar. Viscous but never cloying, the sleek, richly-textured palate delivers sweet flavors of dried fruit, honey, glazed citrus and marmalade with notes of hazel and macadamia