



2004 Darioush Signature Viognier Napa Valley

Release Date	June 2005
Vineyard Location	Ashley Vineyard, Oak Knoll AVA, Napa Valley
The 2004 Growing Season	A mild winter, warm early spring and autumn heat at harvest contributed to lower, more concentrated yields producing a vintage with high quality, great concentration and intense flavors.
Varietal Composition	100% Viognier
Brix @ Harvest	26.5°
Alcohol	14.9%
Vinification	Whole cluster pressed. Juice racked directly into 60-gallon French Oak barrels for primary fermentation. The wine was aged <i>sur-lies</i> for 7 months and then bottled with minimal handling.
Winemaker's Comments	True to the varietal, our 2004 Signature Viognier possesses abundant floral aromatics of orange blossom, honeysuckle and fresh apricots. Rich and concentrated flavors of ripe white peaches and Anjou pears are complemented by hints of toasted walnuts and creamy vanilla bean. We enjoy this wine upon release when its bright fruit and aromas are most vibrant. 692 Cases produced.
Food Affinities	The Darioush 2004 Viognier is a lovely wine to drink as an aperitif, but is also a superb accompaniment to steamed lobster with drawn butter, oysters on the half shell, sautéed sea scallops, sushi, roasted poultry or any spicy Asian dish.