



2003 Darioush Signature Viognier Napa Valley

Release Date	Spring 2004	
Vineyard Location	Napa Valley	Oak Knoll AVA
The 2003 Growing Season	Early spring rains and late autumn heat contributed to lower more concentrated yields, producing a vintage with high quality, great color concentration and intensity of flavors. Overall, a remarkable growing year exhibiting wines with great depth and complexity.	
Varietal Composition	100% Viognier	
Brix @ Harvest	26.5°	
Alcohol	14.8%	
Vinification	Whole cluster pressed. Juice racked directly into 60-gallon French Oak barrels for primary fermentation. Post fermentation, the barrels were topped and partially inoculated for malolactic fermentation. The wine was aged <i>sur-lies</i> for 7 months and then bottled with minimal handling.	
Food Affinities	The Darioush 2003 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, filet of sole, sushi, grilled veal chops, roasted herb-encrusted chicken, roasted turkey and breaded pork chops or any spicy Asian dish.	
Winemaker's Comments	A rich, aromatic bouquet of dried and fresh apricots, peaches, blossom, and orange zest. This wine has an individual rich, opulent fruitiness, and is best when consumed young. Drink now and through 2005.	