



DAOU

ESTATE DESSERT WINE



THE WINE | The DAOU 2019 Estate Dessert Wine delivers a delectable expression of Bordeaux varietals grown on DAOU Mountain. A rich, deep color foreshadows intense aromas of blackberry, blueberry and candied apple coupled with toffee, butterscotch, roasted coffee bean and a dash of wintergreen. Hints of hazelnut and vanilla wafer round out the complex bouquet. Deliriously silky and smooth on the palate, this wine delivers luscious flavors of baked plum, pomegranate, dried cherry and blueberry compote. Notes of caramel sweetness and cashew nuttiness accentuate the fruit essences, lingering through a prolonged and opulent finish.

THE VINTAGE | The year 2019 produced possibly the greatest vintage DAOU Mountain has ever experienced. Heavy rains during dormancy, combined with moderate temperatures and extended hang time, yielded the greatest harvest to date. The ample winter rainfall—close to 40 inches total—gave way to a healthy cover crop that replenished the soil’s micronutrient levels. The climate throughout the growing season was perfect, with temperatures mostly in the 80s and 90s, and not a single day reaching 100 degrees during the entire year. The harvested grapes arrived in exquisite condition, showing no damage, sunburn or shriveling. The resulting wines are marked by elegance and power, with moderate alcohols and great acidity that promise excellent longevity.

DAOU FAMILY ESTATES | Family owned and operated, DAOU Family Estates is committed to producing collectible, world-class wines to rival the most respected appellations in the world. Situated on a 212-acre hilltop estate in the Adelaida District of Paso Robles, our remarkable geology, favorable microclimate, and high elevation were once described by renowned California winemaker André Tchelistcheff as “a jewel of ecological elements.” As stewards of this beautiful terroir, DAOU’s goal is to make unique fine wines that honestly and accurately reflect the potential of the estate and to craft Bordeaux style wines that combine Old World tradition with New World techniques.

BARREL AGING | 21 months in 50% new French oak

ALCOHOL | 20.0%

2019