DAOU

CHARDONNAY

2022



THE WINE The 2022 DAOU Chardonnay displays a rich, ample nose of pineapple, vanilla bean, mango, hazelnut and nutmeg spice. Floral tones of honeysuckle and star jasmine are accented by sweet ginger and lemon zest. The palate is weighty and mouthfilling, delivering round, silky flavors of Bartlett pear, Crenshaw melon, kiwi and fresh pineapple. Notes of Golden Delicious apple and papaya are complemented with lemon cream pie and crushed almonds, while hints of white peach, citrus peel and cinnamon linger on a long, graceful finish.

THE VINTAGE DAOU wines represent our passion for approachable luxury. Winemaker Daniel Daou has cultivated deep connections with select Paso Robles growers for numerous vintages, allowing him to maintain absolute quality and consistency. The 2022 growing season was initially marked by winter drought conditions that were alleviated by rains in late March and April—a miracle happenstance that replenished the soils and set the pace for healthy vine canopies to come. A later-than-usual bud break was followed by normal spring and summer weather patterns through August. Finally, a September heat wave prompted an early harvest that put Daniel's ingenuity, artistry and experience to the test. In the end, 2022 was a winemaker's vintage, yielding elegantly flavorful and balanced wines that prove the importance of mastering grape growing and winemaking.

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.

VARIETAL | 100% Chardonnay

BARREL AGING | 5 months in 30% new French oak

ALCOHOL | 14.5%