

DAOU Vineyards

DAOU Reserve Chardonnay is an elegant and opulent expression of California winemaking, blending tropical richness with balanced acidity, crafted by the meticulous artistry of Daniel Daou.

DAOU

Reserve Chardonnay 2022

California, USA

Region and Vineyards

This wine is crafted from grapes grown on **DAOU Mountain** and select superior vineyards in the **Paso Robles AVA**, a region renowned for its calcareous soils and Mediterranean climate. Perched at high elevations in the **Adelaida District**, DAOU Mountain benefits from dramatic diurnal temperature shifts that enhance the complexity and balance of its wines.

The **growing season** began with a winter drought, which was alleviated by timely rains in late March and April. These rains rejuvenated the vines, enabling healthy canopy growth and setting the stage for a vintage of exceptional balance. A later bud break led to a warm summer and an intense 10-day heatwave in early September, prompting an early harvest that tested the winemaking team's skill. The result was a "winemaker's vintage," producing whites of remarkable elegance and depth.



The **Reserve Chardonnay** is a testament to **Daniel Daou's** precision and expertise. After a careful selection of the finest lots, the wine was aged for **11 months in 50% new French oak barrels**, contributing to its luxurious texture and integrated oak nuances. The cool climate of the vineyards preserved the wine's natural acidity, while the oak aging imparted subtle complexity and roundness.

The result is a Chardonnay that balances richness and freshness, showcasing the best of Paso Robles terroir with a modern, refined style. Its **14.7% alcohol** content supports its opulent profile while maintaining vibrancy and elegance.

Tasting Notes

- Color: Light golden-straw hue with brilliant clarity.
- Aromas: Delicate yet expressive, featuring jasmine, honeysuckle, and pineapple, enriched by layers of caramel and honey.
- Palate: Smooth and plush, revealing flavors of tropical fruit, hazelnut, almond, and vanilla. The wine's creamy texture is balanced by a vibrant acidity, leading to a beautifully rounded and lingering finish.





Alcohol:14,70%

Composition: 100% Chardonnay







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Did you know?

DAOU Reserve wines, including this Chardonnay, represent the culmination of the Daou family's commitment to producing world-class wines. Their estate, described by **André Tchelistcheff** as "a jewel of ecological elements," exemplifies the perfect synergy of geology, microclimate, and craftsmanship.

Wine Pairing Ideas

- **Lobster tail with drawn butter**: Enhances the wine's richness and tropical fruit notes.
- Pan-seared scallops with lemon beurre blanc: Balances its acidity with a creamy, citrusy complement.
- **Roast chicken with truffle cream sauce**: Matches its luxurious texture and nutty flavors.
- **Camembert cheese with toasted almonds**: Complements its hazelnut and vanilla undertones.



Wine Enthusiast (WE): 91 Points (2022)

A golden hue in the glass, this bottling offers baked lemon and rich hazelnut aromas on the nose. The palate is full of rich and savory flavors of sea salt, peach, lemon cake and more hazelnut, perfect for those seeking some power in their Chard.



James Suckling (JS): 94 Points (2019)

Ripe and sweet fruit aromas of apples, limes and green papaya with some vanilla. Some caramel undertones. Full-bodied, yet tight and compact palate. Flavorful finish. It opens nicely on the finish with lots of wood, vanilla, toffee and ripe-apple flavors. Drink or hold.



