

91 PTS  
WINE  
ENTHUSIAST

# DAOU

*Reserve*

**CHARDONNAY**



**THE WINE** | Blended from exemplary lots by Winemaker Daniel Daou, the 2022 DAOU Reserve Chardonnay displays a light golden-straw color in the glass. Aromas of jasmine, honeysuckle, pineapple and melon are deepened by notes of caramel and honey. Smooth textures flood the palate with flavors of tropical fruit, hazelnut, almond and vanilla. A beautifully rounded finish is lengthened by luscious, lingering acidity.

**THE VINTAGE** | DAOU Reserve wines come from DAOU Mountain as well as superior vineyards in select Paso Robles AVAs. Winemaker Daniel Daou personally oversees these vineyards, enabling him to consistently produce reserve-caliber wines of character and elegance. 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. A sustained 10-day heat wave began in early September, prompting an early harvest that put Daniel's winemaking ingenuity, artistry and experience to the test. In the end, 2022 was a winemaker's vintage, yielding elegantly flavorful and balanced whites that prove the importance of mastering grape growing and winemaking.

**DAOU FAMILY ESTATES** | Family owned and operated, DAOU 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** | 11 months in 50% new French oak  
**ALCOHOL** | 14.7%

**2022**