

# DAOU

## RESERVE CHEMIN DE FLEURS

### 2024

Chemin de Fleurs is our classic blend of Grenache Blanc, Roussanne and Viognier, inspired by the iconic white wines of France's Rhône Valley.

The 2024 Chemin de Fleurs belongs to our Reserve Collection, which features allocated wines from DAOU Mountain as well as top vineyards across the Paso Robles AVA. The best fruit from each site is reserved for special winemaking treatment, resulting in wines that display remarkable character and expression.

### Wine Profile

The 2024 vintage presents an enchanting floral nose with scents of jasmine, honeysuckle, lemon zest, lime, peach and wet stone minerality. Beautiful purity on the palate is expressed with flavors of pineapple, grapefruit, pear and honey accented by light toffee notes. Fresh acidity and minerality bring lift into a long, creamy finish.

### The Vintage

The 2024 growing season began with abundant winter rains that replenished the soils and set the stage for healthy canopy development. Up to 21 inches of rainfall was observed, with the last storm landing in mid April. Temperatures remained mild through spring and early summer, followed by a two-week heat event starting in early July. The remainder of summer was marked by warm days coupled with cool evenings—a trend that led to optimal ripening and smaller berries with concentrated flavors. The harvest season saw two heatwaves that were punctuated by sustained cooling-off periods, allowing the DAOU vineyard team to pause and wait for peak maturation before picking. The resulting wines display rich flavors with elegance and freshness, delivering a memorable vintage from Paso Robles.

### The Vineyards

Chemin de Fleurs draws from the El Pomar District for Grenache Blanc and Viognier, and the Geneseo District for Roussanne. These two contiguous sub-AVAs unfold along the rolling hills east of downtown Paso Robles. Here, warm days are tempered by afternoon breezes that flow through the Templeton Gap, a notch in the coastal mountains. This daily interplay of warm sunshine and cool marine air enables our white Rhône varieties to achieve rich flavors balanced by lively acidity.



#### Aging

8 months in 35% new French oak

#### Alcohol %

14.1%

#### Varietals

74% Grenache Blanc  
16% Roussanne  
10% Viognier

#### Soil Profile

Calcareous, loamy and fine

#### AVA

Paso Robles