

DAOU

RESERVE EYE OF THE FALCON

2024

Reserve Eye of the Falcon is a signature DAOU cuvée that is an homage to Founder Daniel Daou's mastery of Bordeaux-style blends, which excel in the amenable terroirs of Paso Robles.

Eye of the Falcon 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

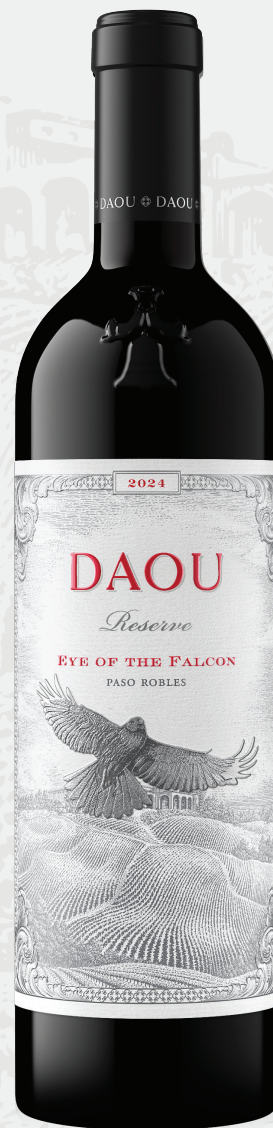
The 2024 Reserve Eye of the Falcon is a proprietary Bordeaux-style blend that showcases the natural synergy between Cabernet Sauvignon and Petit Verdot. Deep reddish hues are accompanied by primary aromas of black cherry, plum, mocha and baking spice with underlying savory accents of cedar, tobacco and pepper. The mouthfeel is broad and integrated, offering layers of blue and black fruits that release trailing hints of strawberry jam, graham cracker, dried herb and baker's chocolate. Elegant tannins bring enhanced structure to a svelte, lingering 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 combine density and power with elegance and freshness, delivering a memorable vintage from Paso Robles.

The Vineyards

The Paso Robles AVA spans many diverse terroirs with the common benefit of a moderating coastal influence. Warm days are followed by cool marine breezes, creating diurnal temperature swings of up to 50 degrees during the summer growing season. Sustainable farming practices, deficit irrigation and high-density vine plantings combine to foster grapes with natural quality and structure. The fruit is hand harvested at peak physiological ripeness to ensure that it reaches the winery in perfect condition.



Aging

18 months in 50% new French oak

Alcohol %

15%

Varietals

82% Cabernet Sauvignon
18% Petit Verdot

AVA

Paso Robles