

DAOU SOUL OF A LION 2017



WINEMAKER VINTAGE DESCRIPTION

The 2017 growing season was preceded by one of the wettest winters in recent memory, with nearly 35 inches of rain recorded on DAOU Mountain. The weather remained steady from spring through mid-summer. However, a heat wave descended upon California during the third week of August. Many vintners chose to harvest immediately, but we made the brave decision to allow the fruit to hang. As we suspected, a cooling trend snapped the heat wave ensuring that the fruit achieved optimal ripeness. The result was our latest harvest ever on the mountain, reaching all the way into the third week of October. The long hang time yielded the deepest color and concentration we have seen from our estate. The tannins are silky and beautifully integrated. We feel that the 2017 wines will rival the best ever from DAOU Mountain.

WINEMAKING NOTE

22 months in new French oak

APPEARANCE, AROMA AND TASTING NOTE

Soul of a Lion is DAOU's crown jewel, named after the father of Georges and Daniel Daou. The 2017 vintage displays richness, elegance and balance the hallmarks of a superb growing season that allowed for extended ripening. A deep, complex bouquet reveals notes of cassis, black currant, licorice, incense, ripe plum and vanilla. The palate is full-bodied, layered and complex, while smooth, silky tannins lead to a persistent finish. It is impossible to drink this wine without respecting the great structure that will allow it to evolve nicely for years to come. In short, this is a blockbuster vintage that showcases the innate power of DAOU Mountain.

WINE INFORMATION

Country:	USA
Region:	California
Sub Region:	Paso Robles
Wine Type:	Red wine
Producer:	DAOU
Wine Name:	DAOU Soul of a Lion
Vintage:	2017
Principle Grape (%):	Cabernet Sauvignon (78)
Secondary Grape (%):	Cabernet Franc (13)
Tertiary Grape (%):	Petit Verdot (9)
Closure:	Cork
Winemaker Name:	Daniel Daou
ABV (%)	14.50%
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

Wine Advocate:	97 points
The Tasting Panel:	98 points