

Daou Vineyards

Paso Robles



The Daou brothers abide by the French philosophy of *joie de vivre* in all that they do: a joy of witty conversation, a joy of eating and a joy of winemaking. Raised in France, Daniel and Georges were introduced to good wine at an early age by their father, where every meal was served with a glass of wine. Not only did the family have a love of fine wine, they also had a strong agricultural heritage, having been involved in olive oil production. The brothers often reminisced about their olive farm and dreamed of re-creating the same rewarding lifestyle for themselves someday.



Daniel and Georges came to the United States in the '80s, pursuing college degrees in engineering at the University of California, San Diego, which brought them even closer to their destiny. After founding a technology company and growing it to a successful IPO in 1997, the young entrepreneurs retired and began to recapture their childhood dream. Exploring wine country in Napa Valley, Sonoma County, and as far away as Argentina, they searched for the perfect terroir. But none compared to their fortuitous discovery: 100 acres of coveted land on the west side of Paso Robles in the Adelaida region, with its calcareous, high-percentage limestone soils, maritime climate and remarkable potential for growing Bordeaux-style varietals. This unique winemaking region with its remarkable limestone deposits was discovered by André Tchelistcheff in the 1970s and was part of the original Hoffman Mountain Ranch winery that has produced world-class wines made in the French tradition. Daniel's vision was to produce a cabernet-focused Bordeaux-style blend that would rival the world's best, and these limestone-rich soils spelled success.



Top Left: Captured in soft morning light, the Daou Vineyards' wrought-iron gate marks the land.
Photograph by Peter Malinowski

Middle Left: Brothers Georges and Daniel celebrate their debut 2006 release: Daou Cabernet Sauvignon.
Photograph by Peter Malinowski

Bottom Left: Nutrient-rich soils on Daou Vineyards include Ayar, Balcom, Linne Calodo and Nacimiento.
Photograph by Georges Daou

Facing Page: Spectacular sunrises grace the estate; the vista is from atop Daou Mountain in the Adelaida district of Paso Robles.
Photograph by Peter Malinowski





The creative Daou brothers realized their joint vision by acquiring this special terroir with its renowned reputation. Today, “Live the dream, come to Paso” is the dynamic duo’s daily mantra.

The Daou Vineyards estate is planted with select varietals including cabernet sauvignon, cabernet franc, petit verdot, syrah, merlot and zinfandel. Grapevines thrive on the fossil-rich soil at 2,233 feet above sea level; the mountain estate is so high you can almost touch the clouds. Guests have exuberantly expressed the feeling of being on “Cloud 9” when the morning fog envelops the vineyards. The combination of diverse soils, a rare microclimate and incredibly high elevation holds the secret to fruit perfection, while southeast-southwest sun exposures allow grapes to evenly ripen. “Altitude becomes your



attitude...and high altitude vineyards simply produce great wines,” says Georges. The vigneron brothers’ high-energy personalities and upbeat sense of humor is as vivacious as the awe-inspiring mountain region they cultivate.

On Daou Mountain plantings are dense; up to 2,333 vines per acre produce six to eight clusters of grapes, making at most a single bottle of wine per vine. The

Above: The Daou family often gathers at the vineyard to enjoy a picnic and the wonderful view.
Photograph by Peter Malinowski

Right: Georges and Melissa relax with Daou winery dogs Ruppi and Grussie.
Photograph by Peter Malinowski

Facing Page Top: An awe-inspiring panoramic view clearly shows the dramatic high altitude and steepness of vineyard slopes.
Photograph by Peter Bowers

Facing Page Bottom: The entrance to Daou Vineyards offers a breathtaking view overlooking vineyard blocks 6 and 7.
Photograph by Peter Malinowski





low-yield crops symbolize the brothers' focus on quality fruit versus quantity. Dedicated growers and vintners, their commitment to organic farming practices is paramount. Naturally nurtured, hand-picked, hand-sorted grapes are transformed into elegant handcrafted red wines aged for up to 22 months in French oak barrels. New vintages are expected to be born from the estate's first harvest with an exceptional line of Daou wine releases to follow—the envisioned wine is a proprietary Bordeaux-style blend incorporating cabernet sauvignon, cabernet franc, merlot and petit verdot. Winemaker Daniel mentored by the illustrious oenologist Delphine Barboux-Laurent from Château Lascombes in Margaux—will also bottle small amounts of zinfandel and a couture cabernet-syrah blend. Daniel's discerning palate and driving passion are truly reflected in every drop of Daou Vineyards wine.

Visitors enter the wrought-iron gated vineyards to enjoy the delicious Daou experience in the estate's ultra-hip tasting room and small groups can arrange guided ATV tours through the vineyards for a true farmer's perspective. As guests step onto the wide open deck for a taste of fine wine and the good life, they enjoy a view that transports them to another world. Wise oak trees dot the brothers' ancient property, whispering

Above: Daou Vineyards is situated 2,200 feet above sea level. A rare and beautiful sight, the vineyards were blanketed with snow in winter 2008, underscoring their high elevation.
Photograph by Georges Daou

Facing Page: Visitors can taste fine vintages while experiencing what it means to "Live the dream, come to Paso."
Photograph by Peter Malinowski

local legends of people gathered there making bootlegged alcohol a century ago. Times have changed. Romance is in the breeze at Daou Vineyards. "From vine to wine" is the song the winds sing, while a rare Spanish monastery bell circa 1740 rings out in celebration as each complex wine emerges, seducing guests to sip, smell the roses and experience the magic of Paso Robles.

Daou

VINEYARDS

WINE & FARE

Daou Cabernet Sauvignon

Pair with rib eye steak with a red wine demi-glace sauce accompanied by exotic mushrooms and field greens.

Daou Celestus Blend

Pair with gigot d'agneau (roasted leg of lamb) with rosemary or thyme pan sauce served with potatoes, green beans and eggplant timbale.

Daou Zinfandel

Pair with traditional Italian pasta dishes such as tagliatelle al ragu.

Tastings

Open by appointment only

