2015 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE
Dominus 2015, with its remarkably complex nose, is an utterly seductive wine. It displays red and black fruits and an ethereal aroma of deep cherry, warm citrus and marzipan. Finely polished tannins on a beautiful, weightless finish are accompanied by great depth and length.

VINTAGE SUMMARY
2015 was characterized by a wet winter, which replenished the soil’s water reserve, followed by a dry spring. A sudden cooling of temperatures in May affected the bloom and reduced the size and number of berries per cluster. The remaining growing season was consistently warm with a three-day heat wave during harvest that sent temperatures above 102°F from September 8-10.

Blend: Cabernet Sauvignon: 86%, Petit Verdot: 9%, Cabernet Franc: 5%
Harvest Start: September 2
Harvest End: September 16
Bottling Date: July 2017
Percent New Barrels: 40%
Cases Produced: 3800
Release Date: May 2018

At Dominus Estate, we are committed to making estate wines that express the unique terroir of the historic Napanook Vineyard. Dry farming is the foundation of our philosophy.