

DOMINUS ESTATE

N A P A V A L L E Y

2007 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

Dominus 2007 is a seamless “haute couture” estate wine with an intensely aromatic nose and perfectly elegant palate. Notes of ripe red cherries, fresh almonds, pomegranate and blond tobacco precede sweet tannins and a wonderful, bright finish with great length. It is youthful, noble and discreet.

The 2007 vintage is a blend of 94% Cabernet Sauvignon, 3% Cabernet Franc, and 3% Petit Verdot.

We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

VINTAGE SUMMARY

The 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked to 103°F on August 29th, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably small and nicely concentrated in all varieties due to the dry season.

Harvest Start: September 11

Harvest End: October 5

Bottling Date: July 2009

Percent New Barrels: 40%

Cases Produced: 5000

Release Date: June 2010

At Dominus Estate, we are committed to making exceptional wines that are a natural expression of the exceptional quality of the Napanook Vineyard. Napanook is an estate bottled wine from the historic Napanook Vineyard in Yountville, Napa Valley, made from grapes carefully selected for their lively fruit and soft tannins.