



1999 NAPANOOK

The two distinctive blends of Dominus and Napanook are created from grapes grown on the same estate, Napanook Vineyard. While the varietal components were similar in 1999 for both wines, the soils and “terroir” of the blocks selected for Napanook establish the base for the unique characteristics of this wine. Napanook is blended from lots in the cellar that were selected for their finesse, lively fruits and subtle tannins.

The 1999 vintage has a deep ruby color, with lush aromas of raspberry jam, vanilla and violets, and a hint of warm mint cocoa. The wine caresses your mouth with a lingering, fruity finish.

The 1999 blend includes 70% Cabernet Sauvignon, 14% Cabernet Franc, 13% Merlot and 3% Petit Verdot.

This wine is ready to drink now, but also enjoyable within the next 10 years. Christian Moueix recommends decanting the wine before serving it to allow it to reach its full potential.

VINTAGE SUMMARY

The 1999 season amidst “La Niña” saw a dry winter, cold spring and mild summer. The long growing season resulted in even ripening of the fruit, which achieved the quality, distinctive flavors and balance desired. The small berry size decreased the yield, but increased the intensity. New oak was used sparingly to respect the fruity characteristics.

BEGINNING DATE OF HARVEST:	September 14
FINAL DATE OF HARVEST:	October 14
PERCENTAGE OF NEW BARRELS:	20%
BOTTLING DATE:	April 2001
9-LITER CASES PRODUCED:	4000
RELEASE DATE:	January 2002