1998 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES
The 1998 vintage has a deep garnet robe with a complex nose of figs, tobacco, toasted hazelnuts and wild strawberries. The voluptuous texture is surrounded by sweet tannins, with a pleasant and harmonious finish.

VINTAGE SUMMARY
1998 was the viticulturist’s year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

Blend: Cabernet Sauvignon: 73%, Cabernet Franc 15%, Merlot 6%, Petit Verdot 6%
Harvest Start: September 20
Harvest End: October 22
Bottling Date: July 2000
Percent New Barrels: 40%
Cases Produced: 6000
Release Date: April 2001

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.