

# DOMINUS ESTATE

N A P A V A L L E Y

1999 DOMINUS Napa Valley  
Napanook Vineyard, Yountville, CA

## TASTING NOTES

The 1999 vintage is beautifully harmonious with an inviting color and a very full body. This wine starts with a delicate entry of black cherry aromas, evolving toward impressively structured tannins. The long, fragrant finish reveals spicy notes and a hint of cedar.

## VINTAGE SUMMARY

The last vintage of the century will be remembered for its exceptional quality. This vintage was characterized by its extremely long growing season—a season where patience eventually paid dividends in the form of wine with outstanding character and complexity.

The 1999 growing season was noteworthy with a very dry winter, rather cold, followed by a cool spring and mild summer. The berries were quite small, resulting in distinctively concentrated wine that will need long cellaring to reveal its full potential. Due to the small berry size, the yield was very low—the lowest of the decade. Bottling was done one month earlier than usual to preserve the exceptional fruit character.

Blend:	Cabernet Sauvignon: 75%, Cabernet Franc 13%, Merlot 9%, Petit Verdot 3%
Harvest Start:	September 14
Harvest End:	October 14
Bottling Date:	May 2001
Percent New Barrels:	40%
Cases Produced:	7000
Release Date:	July 2002

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.