

DOMINUS ESTATE

N A P A V A L L E Y

2000 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

The 2000 vintage has a deep ruby color with a complex nose of cloves, blackberries and dark chocolate. The structured tannins are enrobed with an enticing aroma. This wine explodes in the mid-palate, with essences of spices and worn leather. The long, lingering finish displays a harmony of tobacco, coffee and fruit.

VINTAGE SUMMARY

The first vintage of the new millennium will be remembered for its fine quality. This vintage was characterized by a rather normal growing season and an unusually long harvest—a year where careful planning resulted in a wine with fully developed flavors and complexity. The 2000 growing season started with a winter of average rainfall, but included 2.4 inches of rain in a single day in February. A warm and sunny spring resulted in a uniform budbreak. The bloom commenced in mid-May, during a period of light rain and cool temperatures, followed by warm and windy days. June saw a record high temperature of 109°F on the 13th and 14th, but did not cause sunburn because of late leaf-picking. The remainder of the summer was ideal – warm days and cool nights. The average temperature was 83°F in July and 85°F in August. A little rain fell on August 30th and September 2nd, allowing a prolonged hang time for the grapes and the ability to reach full maturation. Following a heat spike of 105°F on September 18th, the weather cooled. We finished our harvest prior to the rain that started October 10th, and concluded a quality vintage.

Blend:	Cabernet Sauvignon: 83%, Cabernet Franc 9%, Merlot 5%, Petit Verdot 3%
Harvest Start:	August 30
Harvest End:	October 5
Bottling Date:	August 2002
Percent New Barrels:	40%
Cases Produced:	6500
Release Date:	July 2003

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.