

DOMINUS ESTATE

N A P A V A L L E Y

2002 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

The 2002 vintage exhibits a profoundness of color – a dark red that is nearly purple. The nose is immediate yet subtle, complex yet refined. It starts with an aroma of leather, continues with an essence of roasted almonds and finishes with a lingering reminiscence of blackberry. This wine is harmonious and balanced; tannins are integrated with flavors of caramel, cacao, cinnamon and warm chutney. The finish is expressive, feminine, aromatic and enduring.

VINTAGE SUMMARY

Rainfall in November and December was well above average at 9 inches and 15 inches respectively. The remainder of the winter and spring was rather dry, followed by an average rainfall in May. The winter and spring saw unsettled temperatures; a cool May and warm June affected the bloom, naturally reducing the crop size early in the growing season. Temperatures in July were average, followed by a slightly cooler August and normal September. It was a beautiful summer, without excesses. The season ended with morning fog which assured the last of the grapes to mature gently.

Blend:	Cabernet Sauvignon: 85%, Cabernet Franc 8%, Merlot 3%, Petit Verdot 4%
Harvest Start:	September 9
Harvest End:	October 16
Bottling Date:	August 2004
Percent New Barrels:	40%
Cases Produced:	5000
Release Date:	September 2005

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.