

DOMINUS ESTATE

N A P A V A L L E Y

2005 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

Dominus 2005 is dark red, almost deep crimson in color. The nose is dense and compact, filled with dark berries, blond tobacco, black cherries and cacao. The entry is both powerful and supple, spherical in quality. Perfectly ripe, the enveloped tannins are firm, rounded and elegant. Black fruit and licorice linger throughout the evolution in mouth, well-balanced and harmonious.

VINTAGE SUMMARY

The winter was typical, with only slightly above-average rainfall. We received 28" during the winter, 6" in March and 4" in May. Rains were light and spread out over 68 days. Temperatures throughout the season were quite moderate; we saw a cool spring that delayed bud-break, and a summer without excessive heat. 2005 was a year with only 23 days over 90°F, and one day over 100°F – July 23rd. The beautiful weather contributed to a long growing season and very even ripening. With no threat of a heat wave or rain during the harvest period, the grapes reached full maturity at a slow, steady pace.

| | |
|----------------------|---|
| Blend: | Cabernet Sauvignon: 92%, Cabernet Franc 5%, Petit Verdot 3% |
| Harvest Start: | September 29 |
| Harvest End: | October 20 |
| Bottling Date: | July 2007 |
| Percent New Barrels: | 40% |
| Cases Produced: | 7000 |
| Release Date: | June 2008 |

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.