

# DOMINUS ESTATE

N A P A V A L L E Y

2007 DOMINUS Napa Valley  
Napanook Vineyard, Yountville, CA

## TASTING NOTES

Dominus 2007 is a seamless “haute couture” estate wine with an intensely aromatic nose and perfectly elegant palate. Notes of ripe red cherries, fresh almonds, pomegranate and blond tobacco precede sweet tannins and a wonderful, bright finish with great length. It is youthful, noble and discreet.

## VINTAGE SUMMARY

The 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked to 103°F on August 29th, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably small and nicely concentrated in all varieties due to the dry season.

Blend:	Cabernet Sauvignon: 94%, Cabernet Franc 3%, Petit Verdot 3%
Harvest Start:	September 11
Harvest End:	October 5
Bottling Date:	July 2009
Percent New Barrels:	40%
Cases Produced:	5000
Release Date:	June 2010

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.