TASTING NOTES
The 2011 vintage displays fresh almond, wild strawberry and cassis. The wine has delicate notes of smooth caramel. Polished tannins, dark berries, cocoa and sage accompany a long elegant finish.

VINTAGE SUMMARY
A vintage that demanded experience and selection, 2011 was characterized by unusually wet conditions. The growing season began with a cold spring, delaying bloom after an early budbreak. Summer’s average temperatures prolonged the growing season. Rains at the beginning of October precipitated a selective harvest, where our Bordeaux experience of such conditions proved to be very useful.

Blend: Cabernet Sauvignon: 86%, Cabernet Franc 5%, Petit Verdot 9%
Harvest Start: October 15
Harvest End: October 24
Bottling Date: July 2013
Percent New Barrels: 40%
Cases Produced: 5000
Release Date: April 2014

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.