TASTING NOTES
The Dominus 2012 exemplifies the finest qualities of Cabernet Sauvignon from an ideal vintage. The intriguing nose offers a depth of aromas including lavender, Asian spices and cedar. Soft, supple tannins buoy layers of dark earth and cocoa. The wine is racy yet refined with a long elegant finish.

2012 Dominus Blend: Cabernet Sauvignon: 93%, Petit Verdot: 5%, Cabernet Franc: 2%
We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

VINTAGE SUMMARY
2012 enjoyed a perfect growing season. Plentiful rainfall in March and April lessened winter drought concerns, and a mild spring with few temperature fluctuations contributed to an even budbreak and a healthy bloom. Summer temperatures were consistently warm, without excessive heat spikes, which provided conditions for slow, homogenous maturation of fruit, exhibiting great character and richness.

Harvest Start: October 9
Harvest End: October 21
Bottling Date: June 2014
Percent New Barrels: 40%
Cases Produced: 4600
Release Date: June 2015

At Dominus Estate, we are committed to making exceptional wines that are a natural expression of the extraordinary quality of the Napanook Vineyard.