

DOMINUS ESTATE

N A P A V A L L E Y

1998 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

The 1998 vintage has a deep ruby color with vibrant aromas of dry plums, red berries and mint, with hints of violet. The soft and ripe tannins proliferate the palate to complement the delicate finish.

VINTAGE SUMMARY

1998 was the viticulturist's year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

Blend: 85% Cabernet Sauvignon, 9% Merlot and 6% Petit Verdot

Harvest Start: September 20

Harvest End: October 22

Bottling Date: May 2000

Percent New Barrels: 20%

Cases Produced: 4300

Release Date: January 2001

At Dominus Estate, we are committed to producing elegant wines that are a natural expression of the exceptional quality of the Napanook Vineyard. Napanook is an estate bottled wine made from grapes carefully selected for their lively fruit and soft tannins.