

DOMINUS ESTATE

N A P A V A L L E Y

2001 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

The 2001 vintage has a vibrant red color, with a complex nose of blueberries, hot chocolate and cinnamon. This is a harmonious wine; robust yet charming; loaded with pipe tobacco and pomegranate notes. The flavor is balanced and supple, with a long and fruity finish.

VINTAGE SUMMARY

Well below-average rainfall characterized the winter, with the last precipitation on April 20, 2001. April got underway with a freeze on the 3rd, requiring diligent use of frost protection equipment. The remainder of the spring was warm and saw rapid growth and development of the vines. Bloom started in early May, well ahead of schedule. All indications pointed to a very good vintage. Moderately warm summer months provided conditions for slow maturation and even ripening. The cool month of September allowed the fruit to continue to mature slowly, which gave us the time to pay attention to even the smallest detail in each vineyard block.

Blend: 71% Cabernet Sauvignon, 18% Cabernet Franc, 7% Merlot, 3% Petit Verdot 1% Malbec

Harvest Start: September 15

Harvest End: October 13

Bottling Date: June 2003

Percent New Barrels: 20%

Cases Produced: 3800

Release Date: October 2004

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.