

# DOMINUS ESTATE

N A P A V A L L E Y

2002 NAPANOOK Napa Valley  
Napanook Vineyard, Yountville, CA

## TASTING NOTES

The 2002 vintage is vermillion in color, with a uniform nose of cinnamon juxtaposed with cassis and black fruit. The wine is supple, soft and smooth, with aromatic expressions of warm crème brûlée. Raspberry flavors on the mid-palate are expressions of the tender tannins that evolve toward spicy firmness of licorice on the finish.

## VINTAGE SUMMARY

Rainfall in November and December was well above average at 9 inches and 15 inches respectively. The remainder of the winter and spring was rather dry, followed by an average rainfall in May. The winter and spring saw unsettled temperatures; a cool May and warm June affected the bloom, naturally reducing the crop size early in the growing season. Temperatures in July were average, followed by a slightly cooler August and normal September. It was a beautiful summer, without excesses. The season ended with morning fog which assured the last of the grapes to mature gently.

Blend: 68% Cabernet Sauvignon, 13% Cabernet Franc, 11% Merlot, 7% Petit Verdot, 1% Malbec

Harvest Start: September 9

Harvest End: October 16

Bottling Date: July 2004

Percent New Barrels: 20%

Cases Produced: 2700

Release Date: November 2005

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.