

DOMINUS ESTATE

N A P A V A L L E Y

2004 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

The 2004 vintage has a deep ruby color, with a ripe, fruity nose. The intense aroma of clove and raspberry leads to a hint of chocolate. This wine feels like velvet in your mouth. The sweet, lingering tannins develop into an expression of sun-dried cherries.

VINTAGE SUMMARY

The winter was normal with moderate rainfall. The vineyard received over 11 inches of rain during 26 days in December, and 8 ½ inches of rain in February. Little rain fell during the spring. A heat wave in March prompted an early budbreak – we saw 11 days over 80°F. April was also warmer than average. All of this warm weather resulted in a short growing season and an early harvest – the earliest on record for Dominus. September was a hot month, with 13 days over 90°F and 3 days over 100°F. We maintained the integrity of the canopy to protect the grapes from the heat during their final stage of maturation.

Blend: 83% Cabernet Sauvignon, 9% Cabernet Franc, 4% Petit Verdot, 3% Merlot, 1% Malbec

Harvest Start: August 31

Harvest End: September 26

Bottling Date: August 2006

Percent New Barrels: 20%

Cases Produced: 3600

Release Date: May 2007

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.