

DOMINUS ESTATE

N A P A V A L L E Y

2008 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES

Napanook 2008 is a silky wine filled with intense aromas of mocha, almond and citrus zest. The mid-palate is rich with texture and density, while structure and minerality mark the finish.

VINTAGE SUMMARY

A challenging year for viticulturists yet extremely rewarding for winemakers, 2008 was conditioned by uncommonly low precipitation throughout the winter and spring. Starting in mid-March through late April, cold mornings threatened the young shoots with frost while dramatic temperature fluctuations during flowering hampered pollination, resulting in few berries per cluster. Reduced water reserves in the soil limited vigor, decreased berry size and generated record low yields. With six days over 100°F, the summer was warm; a peak of 104°F was recorded on August 28th. The end of September marked the start of a quick and high-quality harvest characterized by evenly ripened grapes.

Blend: 93% Cabernet Sauvignon, 1% Cabernet Franc and 6% Petit Verdot

Harvest Start: September 19

Harvest End: October 3

Bottling Date: June 2010

Percent New Barrels: 20%

Cases Produced: 2600

Release Date: May 2011

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.