



2004 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2004 vintage is deep red in color, with an intense nose of vanilla, black currants and cedar. The elegant integration of the tannins and fruit is noticed immediately. Flavors of warm mulled spices on the mid-palate complement the balanced and complex structure. The long, aromatic finish exhibits notes of leather and cardamom.

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:	Cabernet Sauvignon: 85%, Cabernet Franc: 8%, Petit Verdot: 7%
Harvest Start:	August 31
Harvest End:	September 26
Bottling Date:	August 2006
Percent New Barrels:	40%
Cases Produced:	5600
Release Date:	June 2007

AT DOMINUS ESTATE, WE ARE COMMITTED TO MAKING ESTATE WINES THAT EXPRESS THE UNIQUE TERROIR OF THE HISTORIC NAPANOOK VINEYARD. DRY FARMING IS THE FOUNDATION OF OUR PHILOSOPHY.