



2010 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The Dominus 2010 displays compelling notes of black cherries and plums as well as a hint of graphite and sandalwood. With a round and sweet attack, the chiseled and deftly polished tannins give a savory evolution. Its finish is long and replete with cedar, anise and cacao.

VINTAGE SUMMARY

The 2010 season began with a cool and wet spring, resulting in a late bud break, flowering and veraison. Summer was also cool but a record-breaking heat wave (107°F) marked the end of August. The heat of late summer and early fall resulted in an extraordinary concentration of tannins and color. While the high temperatures dramatically reduced yields for Cabernet Franc and Petit Verdot, the Cabernet Sauvignon thrived in the late season warmth.

Blend:	Cabernet Sauvignon: 95%, Petit Verdot: 5%
Harvest Start:	October 4
Harvest End:	October 23
Bottling Date:	July 2012
Percent New Barrels:	40%
Cases Produced:	3000
Release Date:	June 2013

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.