



2011 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2011 vintage displays fresh almond, wild strawberry and cassis. The wine has delicate notes of smooth caramel. Polished tannins, dark berries, cocoa and sage accompany a long elegant finish.

VINTAGE SUMMARY

A vintage that demanded experience and selection, 2011 was characterized by unusually wet conditions. The growing season began with a cold spring, delaying bloom after an early budbreak. Summer's average temperatures prolonged the growing season. Rains at the beginning of October precipitated a selective harvest, where our Bordeaux experience of such conditions proved to be very useful.

Blend:	Cabernet Sauvignon: 86%, Cabernet Franc: 5%, Petit Verdot: 9%
Harvest Start:	October 15
Harvest End:	October 24
Bottling Date:	July 2013
Percent New Barrels:	40%
Cases Produced:	5000
Release Date:	April 2014

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.