



2005 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2005 vintage is dark crimson in color, with a fragrant, rich nose full of blackberries and dark forest fruits. The aroma slowly reveals subtle notes of smoky sandalwood, chocolate, and sweet almonds. The entry on the palate is round, but firm; precise and enveloping. Well-balanced tannins open throughout the evolution, and linger on the finish with cherries, cedar and cacao.

VINTAGE SUMMARY

The winter was typical, with only slightly above-average rainfall. We received 28" during the winter, 6" in March and 4" in May. Rains were light and spread out over 68 days. Temperatures throughout the season were quite moderate; we saw a cool spring that delayed budbreak, and a summer without excessive heat. 2005 was a year with only 23 days over 90°F, and one day over 100°F – July 23rd. The beautiful weather contributed to a long growing season and very even ripening. With no threat of a heat wave or rain during the harvest period, the grapes reached full maturity at a slow, steady pace.

Blend:	Cabernet Sauvignon: 76%, Petit Verdot: 10%, Cabernet Franc: 14%
Harvest Start:	September 29
Harvest End:	October 20
Bottling Date:	June 2007
Percent New Barrels:	20%
Cases Produced:	5000
Release Date:	May 2008

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.