



**2006 NAPANOOK** Napa Valley  
Napanook Vineyard, Yountville, CA

#### **TASTING NOTE**

The 2006 vintage is deep crimson in color. Its nose is dense, complex and full of black cherry, fresh almonds and bitter chocolate notes. The entry is very full and velvety, enveloped with round, deep tannins. The finish lingers on with aromas of bramble berries, cigar tobacco and cocoa beans.

#### **VINTAGE SUMMARY**

The 2006 growing season started late; bud-break was delayed by very wet and cold weather throughout winter and early spring. An exceptionally hot mid-summer season helped accelerate growth. By the end of July, when temperatures soared over 100°F on eight days, the vines had entered into a more typical cycle. Beautiful weather followed in August, with characteristic warm days and cool nights. Mid-veraison was observed on August 8. Mild temperatures throughout the months of September and October allowed for increased hang-time and favoured perfect ripening.

|                      |                                                                           |
|----------------------|---------------------------------------------------------------------------|
| Blend:               | Cabernet Sauvignon: 87%, Petit Verdot: 5%, Cabernet Franc: 5%, Merlot: 3% |
| Harvest Start:       | September 29                                                              |
| Harvest End:         | October 18                                                                |
| Bottling Date:       | June 2008                                                                 |
| Percent New Barrels: | 20%                                                                       |
| Cases Produced:      | 3500                                                                      |
| Release Date:        | May 2009                                                                  |

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.