



2006 Dominus

The Dominus 2006 epitomizes the best qualities of Cabernet Sauvignon in a great terroir of Napa Valley. This wine harmoniously integrates tremendous power, purity of fruit and lingering finesse. It clearly possesses an exceptional potential for aging.

“Dominus 2006 is the very best definition of a great wine: it transcends time and place,” Christian Moueix declares.

The 2006 blend is comprised of 91% Cabernet Sauvignon, 6% Cabernet Franc, and 3% Petit Verdot. No Merlot was used in the blend this year.

We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

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 100F 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.

BEGINNING DATE OF HARVEST: September 29
FINAL DATE OF HARVEST: October 18
PERCENTAGE OF NEW BARRELS: 40%
TIME IN BARRELS: 17 months
BOTTLING DATE: June 2008
9-LITER CASES PRODUCED: 6000
RELEASE DATE: Summer 2009