



2008 Dominus

Dominus 2008 is a wine of great purity and definition, with distinct berry aromas and a supple yet precise palate. Deep blackberry and dark plums complement fine mineral notes. This wine is intensely perfumed, velvety and ethereal.

The 2008 vintage is a blend of 83% Cabernet Sauvignon, 13% Cabernet Franc, and 4% Petit Verdot.

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:

A challenging year for viticulturists yet extremely rewarding for winemakers, 2008 was conditioned by uncommonly low precipitation throughout the winter and spring. Starting in mid-March through late April, cold mornings threatened the young shoots with frost while dramatic temperature fluctuations during flowering hampered pollination, resulting in few berries per cluster. Reduced water reserves in the soil limited vigor, decreased berry size and generated record low yields. With six days over 100°F, the summer was warm; a peak of 104°F was recorded on August 28th. The end of September marked the start of a quick and high-quality harvest characterized by evenly ripened grapes.

BEGINNING DATE OF HARVEST: September 19
FINAL DATE OF HARVEST: October 3
PERCENTAGE OF NEW BARRELS: 40%
MONTHS IN BARREL: 18
BOTTLING DATE: June 2010
9-LITER CASES PRODUCED: 4500
RELEASE DATE: June 2011