



1994 Dominus

The 1994 Dominus follows the 1992, as there was no release from the 1993 vintage.

Comparable in quality to the 1991 Dominus, the 1994 is a deeply colored, dense wine with substantial but supple tannins. Luscious to drink now, its concentration suggests a long future.

The blend includes 72% Cabernet Sauvignon, 11% Cabernet Franc, 12% Merlot, and 5% Petit Verdot.

As with all Dominus wines, we recommend decanting this wine prior to serving, to allow it to develop its full potential.

Vintage Summary:

The 1994 growing season was the longest on record at the Napanook Vineyard since Dominus began farming it in 1982: 186 days between budbreak and harvest. Dry, with moderate temperature, this long, mild season allowed the fruit to develop to full, balanced maturity.

BEGINNING DATE OF HARVEST: September 19

FINAL DATE OF HARVEST: October 21

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 16 months

BOTTLING DATE: May 1996

9-LITER CASES PRODUCED: 8000

RELEASE DATE: April 1997