



1995 Dominus

Comparable in quality to the lovely 1992, the 1995 Dominus shows intense ruby color and ripe, handsomely balanced flavor. Lively and fresh, the nose has hints of raspberry. While tannins are present -- as expected in so young a wine -- their exceptional suppleness makes them discreet. With a few minutes in the glass, the wine evolves nicely and is very enjoyable to drink now.

The blend includes 80% Cabernet Sauvignon, 10% Cabernet Franc, 6% Merlot, and 4% 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 spring of 1995 was cool and wet. Muddy soil made it difficult to get into vineyards to cultivate. Finally, the weather warmed up in June creating ideal conditions for bloom.

The summer and early fall were relatively mild leading to a prolonged harvest. Fortunately, there was a long Indian Summer with excellent conditions through September and October. Fruit was allowed to remain on the vines for extended hang-time until ripe flavors were fully developed. As a result, the wine is elegant and perfectly balanced.

BEGINNING DATE OF HARVEST: September 17

FINAL DATE OF HARVEST: October 25

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 16 months

BOTTLING DATE: May 1997

9-LITER CASES PRODUCED: 6000

RELEASE DATE: April 1998