



1996 Dominus

The 1996 Vintage exhibits a deep garnet robe with ripe flavors of blackberries, dried cherries and hints of violets, allspice, vanilla and tobacco. Silky tannins and a long and complex finish balance its warm, luscious and elegant body.

The blend includes 82% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petite Verdot and 4% Merlot.

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

Vintage Summary:

The heavy rains of February and March were followed by a warm April and May which allowed good moisture for the growing season and an early budbreak. The warm weather continued in June and July and was followed by very hot days moderated by cold nights in August and September. These excellent growing conditions allowed the fruit to mature to full balanced maturity.

BEGINNING DATE OF HARVEST: September 6
FINAL DATE OF HARVEST: October 8
PERCENTAGE OF NEW BARRELS: 33%
TIME IN BARREL: 16 months
BOTTLING DATE: May 1998
9-LITER CASES PRODUCED: 8000
RELEASE DATE: April 1999