



1998 Dominus

Dominus, our premier wine, is produced from grapes grown on the renowned Napanook vineyard. These grapes are hand-selected from blocks that contain our older, mature vines. The 1998 crop was relatively small due to rigorous crop thinning, concentrating the flavors in the clusters that remained.

The 1998 vintage has a deep garnet robe with a complex nose of figs, tobacco, toasted hazelnuts and wild strawberries. The voluptuous texture is surrounded by sweet tannins, with a pleasant and harmonious finish.

The 1998 blend includes 73% Cabernet Sauvignon, 15% Cabernet Franc, 6% Merlot and 6% Petit Verdot.

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

Vintage Summary:

1998 was the viticulturist's year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

BEGINNING DATE OF HARVEST: September 20

FINAL DATE OF HARVEST: October 22

AVERAGE DAYS OF CUVAISSON: 18

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 18 months

BOTTLING DATE: July 2000

9-LITER CASES PRODUCED: 6000

RELEASE DATE: April 2001