



## ***1999 Dominus***

The last vintage of the century will be remembered for its exceptional quality. This vintage was characterized by its extremely long growing season—a season where patience eventually paid dividends in the form of wine with outstanding character and complexity.

The 1999 vintage is beautifully harmonious with an inviting color and a very full body. This wine starts with a delicate entry of black cherry aromas, evolving toward impressively structured tannins. The long, fragrant finish reveals spicy notes and a hint of cedar.

The 1999 blend includes 75% Cabernet Sauvignon, 13% Cabernet Franc, 9% Merlot and 3% Petit Verdot.

This wine is built to age. 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:***

The 1999 growing season was noteworthy with a very dry winter, rather cold, followed by a cool spring and mild summer. The berries were quite small, resulting in distinctively concentrated wine that will need long cellaring to reveal its full potential. Due to the small berry size, the yield was very low—the lowest of the decade. Bottling was done one month earlier than usual to preserve the exceptional fruit character.

BEGINNING DATE OF HARVEST: September 14

FINAL DATE OF HARVEST: October 14

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 16 months

BOTTLING DATE: May 2001

9-LITER CASES PRODUCED: 7000

RELEASE DATE: July 2002