



2001 Dominus

2001 was characterized by an early bloom and long growing season that yielded grapes of exceptional maturity. The low rainfall brought stress to the vines, contributing to the intensity and complexity of the fruit.

The 2001 vintage has a dark ruby color with a luxuriant nose of licorice, exotic spices, Bing cherries and an essence of roses. This wine has the unique ability to be rich and complex while possessing a smooth and silky texture. The evolution of flavor develops like a crescendo into an intense finish of cloves and aromatic cassis.

The 2001 blend includes 81% Cabernet Sauvignon, 10% Cabernet Franc, 4% Merlot and 5% Petit Verdot.

This elegant wine is truly a classic, and will benefit from years of aging. We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

Vintage Summary:

Well below-average rainfall characterized the winter, with the last precipitation on April 20, 2001. April got underway with a freeze on the 3rd, requiring diligent use of frost protection equipment. The remainder of the spring was warm and saw rapid growth and development of the vines. Bloom started in early May, well ahead of schedule. All indications pointed to a very good vintage. Moderately warm summer months provided conditions for slow maturation and even ripening. The cool month of September allowed the fruit to continue to mature slowly, which gave us the time to pay attention to even the smallest detail in each vineyard block.

BEGINNING DATE OF HARVEST: September 15

FINAL DATE OF HARVEST: October 13

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 18 months

BOTTLING DATE: August 2003

9-LITER CASES PRODUCED: 7000

RELEASE DATE: September 2004