



2002 Dominus

Dominus Estate continues the tradition of producing a wine that expresses the characteristics of the Napanook Vineyard terroir. With small yields in 2002, fruit flavors were particularly intense.

The 2002 vintage exhibits a profoundness of color – a dark red that is nearly purple. The nose is immediate yet subtle, complex yet refined. It starts with an aroma of leather, continues with an essence of roasted almonds and finishes with a lingering reminiscence of blackberry. This wine is harmonious and balanced; tannins are integrated with flavors of caramel, cacao, cinnamon and warm chutney. The finish is expressive, feminine, aromatic and enduring.

The 2002 blend is comprised of 85% Cabernet Sauvignon, 8% Cabernet Franc, 3% Merlot and 4% Petit Verdot.

2002 is a charming wine that will mature in the style of other great Dominus vintages. 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:

Rainfall in November and December was well above average at 9 inches and 15 inches respectively. The remainder of the winter and spring was rather dry, followed by an average rainfall in May. The winter and spring saw unsettled temperatures; a cool May and warm June affected the bloom, naturally reducing the crop size early in the growing season. Temperatures in July were average, followed by a slightly cooler August and normal September. It was a beautiful summer, without excesses. The season ended with morning fog which assured the last of the grapes to mature gently.

BEGINNING DATE OF HARVEST: September 9
FINAL DATE OF HARVEST: October 16
PERCENTAGE OF NEW BARRELS: 40%
TIME IN BARREL: 18 months
BOTTLING DATE: August 2004
9-LITER CASES PRODUCED: 5000
RELEASE DATE: September 2005