



## ***2003 Dominus***

2003 will be remembered as a vintage with a very long growing season, one that continued into November for some blocks. The beautiful fall weather permitted the prolonged hang time, allowing the fruit to develop its complexity.

The 2003 vintage is plum in color, with an aromatic nose of violets, raspberries and worn leather. Flavors begin discretely with essences of cumin and dark red fruit that build up to a suppleness and elegance that is enveloping. The finish is long, fragrant and fresh, with an intensity of tobacco and truffle notes.

The 2003 blend is 88% Cabernet Sauvignon, 7% Cabernet Franc, and 5% Petit Verdot. No Merlot was used in the blend this year.

The wine is charismatic, with a Bordeaux-like style. 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:***

Between November and May, the vineyard received over 35 inches of rain, with December alone seeing over 16 inches. During the first six months of the vintage, there were 91 days of rain, with 9 days over 1 inch. April not only brought over 5 inches of rain, but was recorded as the coldest in decades. With cool spring temperatures, bloom occurred late in May – long after the rains had passed. Summer temperatures were above average, with 7 days topping 100°F between June and September. Steady temperatures allowed the fruit to mature slowly and evenly. October was exceptional - warm and dry, so the grapes were able to linger on the vines until perfect ripeness.

BEGINNING DATE OF HARVEST: October 3

FINAL DATE OF HARVEST: November 2

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 16 months

BOTTLING DATE: June 2005

9-LITER CASES PRODUCED: 5600

RELEASE DATE: June 2006