



2005 Dominus

In 2005, weather, budbreak and set were ideal, allowing us to harvest quality grapes and to reduce intervention in the cellar.

Dominus 2005 is dark red, almost deep crimson in color. The nose is dense and compact, filled with dark berries, blond tobacco, black cherries and cacao. The entry is both powerful and supple, spherical in quality. Perfectly ripe, the enveloped tannins are firm, rounded and elegant. Black fruit and licorice linger throughout the evolution in mouth, well-balanced and harmonious. A superb vintage.

The 2005 blend consists of 92% Cabernet Sauvignon, 5% Cabernet Franc, and 3% Petit Verdot. No Merlot was used in the blend this year.

This wine clearly has tremendous aging potential. 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:

The winter was typical, with only slightly above-average rainfall. We received 28” during the winter, 6” in March and 4” in May. Rains were light and spread out over 68 days. Temperatures throughout the season were quite moderate; we saw a cool spring that delayed budbreak, and a summer without excessive heat. 2005 was a year with only 23 days over 90° F, and one day over 100° F – July 23rd. The beautiful weather contributed to a long growing season and very even ripening. With no threat of a heat wave or rain during the harvest period, the grapes reached full maturity at a slow, steady pace.

BEGINNING DATE OF HARVEST: September 29

FINAL DATE OF HARVEST: October 20

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 17 months

BOTTLING DATE: July 2007

9-LITER CASES PRODUCED: 7000

RELEASE DATE: June 2008