



## ***2007 Dominus***

Dominus 2007 is a seamless “haute couture” estate wine with an intensely aromatic nose and perfectly elegant palate. Notes of ripe red cherries, fresh almonds, pomegranate and blond tobacco precede sweet tannins and a wonderful, bright finish with great length. It is youthful, noble and discreet.

The 2007 vintage is a blend of 94% Cabernet Sauvignon, 3% Cabernet Franc, and 3% Petit Verdot.

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 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked to 103°F on August 29<sup>th</sup>, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably small and nicely concentrated in all varieties due to the dry season.

BEGINNING DATE OF HARVEST: September 11

FINAL DATE OF HARVEST: October 5

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 18 months

BOTTLING DATE: June 2009

9-LITER CASES PRODUCED: 5000

RELEASE DATE: June 2010