



## *1998 Napanook*

Napanook is made from blocks at the same vineyard that produces Dominus. The Napanook grapes are selected for their lively fruit, soft tannins, and early maturing characteristics. The production for this vintage is limited due to severe crop thinning and selectivity.

The 1998 vintage has a deep ruby color with vibrant aromas of dry plums, red berries and mint, with hints of violet. The soft and ripe tannins proliferate the palate to complement the delicate finish.

The 1998 blend includes 85% Cabernet Sauvignon, 9% Merlot and 6% Petit Verdot. No Cabernet Franc was added to the blend this year.

This wine is ready to drink now, but also enjoyable within the next 10 years. Christian Moueix recommends decanting the wine before serving it to allow it to reach its full potential.

### *Vintage Summary:*

1998 was the viticulturist's year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

BEGINNING DATE OF HARVEST: September 20

FINAL DATE OF HARVEST: October 22

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 15 months

BOTTLING DATE: May 2000

9-LITER CASES PRODUCED: 4300

RELEASE DATE: January 2001