



2004 Napanook

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. Napanook is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2004 vintage has a deep ruby color, with a ripe, fruity nose. The intense aroma of clove and raspberry leads to a hint of chocolate. This wine feels like velvet in your mouth. The sweet, lingering tannins develop into an expression of sun-dried cherries.

The 2004 vintage consists of 83% Cabernet Sauvignon, 9% Cabernet Franc, 4% Petit Verdot, 3% Merlot and 1% Malbec.

This wine is created to be consumed young, and enjoyed with food, but will also age well for up to 10 years. Christian Moueix recommends decanting the wine before serving to allow it to reach its full potential.

Vintage Summary:

The winter was normal with moderate rainfall. The vineyard received over 11 inches of rain during 26 days in December, and 8 ½ inches of rain in February. Little rain fell during the spring. A heat wave in March prompted an early budbreak – we saw 11 days over 80°F. April was also warmer than average. All of this warm weather resulted in a short growing season and an early harvest – the earliest on record for Dominus. September was a hot month, with 13 days over 90°F and 3 days over 100°F. We maintained the integrity of the canopy to protect the grapes from the heat during their final stage of maturation.

BEGINNING DATE OF HARVEST: August 31

FINAL DATE OF HARVEST: September 26

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 14 months

BOTTLING DATE: August 2006

9-LITER CASES PRODUCED: 3600

RELEASE DATE: May 2007