1997 NAPANOOK  Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES
The 1997 Napanook has a deep garnet color with a nose reminiscent of red currant and ripe cherries with hints of mint. Its elegant structure is complemented by a round, lush texture and a long finish. The high percentage of Cabernet Franc and Merlot gives it its suppleness and its fresh and complex nose.

VINTAGE SUMMARY
Substantial rains fell in December and January and were followed by a very dry spring. As the dry weather continued, the bloom started very early in mid-April and was relatively short. This would later make for uniformity of ripeness. By summer it was evident that the harvest would be large and that severe crop thinning was necessary. The favorable weather continued during the summer, which helped the maturation and improved the flavors of the Cabernets and Merlots. At the time of the harvest, the grapes were perfectly matured with refined tannins and a high concentration of flavors.

Blend: 61% Cabernet Sauvignon, 22% Cabernet Franc, and 17% Merlot
Harvest Start: September 4
Harvest End: September 25
Bottling Date: June 1999
Percent New Barrels: 20%
Cases Produced: 7200
Release Date: January 2000

At Dominus Estate, we are committed to producing elegant wines that are a natural expression of the exceptional quality of the Napanook Vineyard. Napanook is an estate bottled wine made from grapes carefully selected for their lively fruit and soft tannins.