TASTING NOTES
The 1999 vintage has a deep ruby color, with lush aromas of raspberry jam, vanilla and violets, and a hint of warm mint cocoa. The wine caresses your mouth with a lingering, fruity finish.

VINTAGE SUMMARY
The 1999 season amidst “La Niña” saw a dry winter, cold spring and mild summer. The long growing season resulted in even ripening of the fruit, which achieved the quality, distinctive flavors and balance desired. The small berry size decreased the yield, but increased the intensity. New oak was used sparingly to respect the fruity characteristics.

Blend: 70% Cabernet Sauvignon, 14% Cabernet Franc, 13% Merlot and 3% Petit Verdot
Harvest Start: September 14
Harvest End: October 14
Bottling Date: April 2001
Percent New Barrels: 20%
Cases Produced: 4000
Release Date: January 2002

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.