2010 NAPANOOK  Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTES
Sweet floral notes and mesquite emerge in the 2010 Napanook. Generous yet restrained, the wine shows minerality and notes of dried herbs followed by caramelized orange peel, bing cherry and exotic spice flavors. The finish is long and balanced.

VINTAGE SUMMARY
The 2010 season began with a cool and wet spring, resulting in a late bud break, flowering and veraison. Summer was also cool but a record-breaking heat wave (107°F) marked the end of August. The heat of late summer and early fall resulted in an extraordinary concentration of tannins and color. While the high temperatures dramatically reduced yields for Cabernet Franc and Petit Verdot, the Cabernet Sauvignon thrived in the late season warmth.

Blend: 98% Cabernet Sauvignon and 2% Petit Verdot
Harvest Start: October 4
Harvest End: October 23
Bottling Date: July 2012
Percent New Barrels: 20%
Cases Produced: 2600
Release Date: May 2013

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.