



1990 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1990 Dominus has a deep ruby color. On the nose, aromas of roasted coffee beans and vanilla overlay the ripe blackberry fruit. These aromas are echoed in the mouth, and sweet, round tannins are apparent in the wine's lingering finish.

VINTAGE SUMMARY

August and September were neither too hot, nor too cool, and this allowed the fruit to ripen slowly and fully, with well-balanced acid and mature tannins. Although the latter part of the season is normally thought of as the most crucial to the vintage, it is the rain of late May that remains the most significant event in the vineyard for the 1990 season.

The 1990 growing season at Napanook Vineyard appeared to be headed toward drought as the month of May began. We had seen the first rainless December in this century and only 18 inches of rain had fallen since the previous July. This was not enough to sustain even the low crops of this renowned dry-farmed vineyard. Typically in the Napa Valley, if the rain has not come by mid-April, it will not come at all. However, in 1990, between the dates of May 20th and 30th, close to 4 inches of rain fell. At the time there was widespread concern about the effect that the rainfall would have on the vines that were in bloom and the potential for mildew, but in fact this spring storm saved the vintage. It provided the moisture that the vineyard needed to sustain it through the long growing season, and had the added benefit of naturally thinning the crop and thus increasing intensity.

Blend:	Cabernet Sauvignon: 80%, Cabernet Franc: 19%, Petit Verdot: 1%
Harvest Start:	September 11
Harvest End:	September 29
Bottling Date:	July 1991
Percent New Barrels:	30%
Cases Produced:	6200
Release Date:	October 1994
Label Artwork:	Wayne Thiebaud

AT DOMINUS ESTATE, WE ARE COMMITTED TO MAKING ESTATE WINES THAT EXPRESS THE UNIQUE TERROIR OF THE HISTORIC NAPANOOK VINEYARD. DRY FARMING IS THE FOUNDATION OF OUR PHILOSOPHY.