



1985 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1985 Dominus Estate has a deep ruby color and a rich nose reminiscent of black cherries. It is a full-bodied wine with ripe tannins.

VINTAGE SUMMARY

The climatic conditions of the 1985 season were moderate, and the final weeks of ripening were cool by California standards, resulting in gradual ripening and intensely flavored fruit with a mature tannic development.

Winter rainfall was slightly below normal (27.95 inches vs. 35.68 inches), but 10 inches of rain in February and March provided good moisture for the growing season. The season began with a mild April and May, followed by a hot June and July. August was mild and most of September was cool. We received 1/2" of rain on September 8 & 9 and temperatures were in the high 70's and low 80's until it reached 84 degrees on 9/20, 90 on 9/21 and 95 on 9/22.

Blend:	Cabernet Sauvignon: 80%, Merlot: 20%
Harvest Start:	September 14
Harvest End:	September 25
Bottling Date:	July 1987
Percent New Barrels:	20%
Cases Produced:	4000
Release Date:	November 1989
Label Artwork:	Gerard Barthelemy

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.