



1988 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1988 Dominus Estate has a deep ruby color and a rich nose reminiscent of cassis, cedar and tea. The wine is soft and spicy in the mouth, with an elegant finish of subtle vanilla and cedar.

VINTAGE SUMMARY

The 1988 growing season was complicated by rain during bloom, which affected the evenness of maturity at harvest. It was necessary to make very severe selections both in the vineyard and in the winery to produce a wine of Dominus quality. The result - 3,300 cases of elegant wine showing excellent balance and concentration of fruit - represented half of the potential production.

Seasonal rainfall was 26.87 inches (average 35.68). May was the wettest month with .84 inches, followed by .46 inches in June and .49 inches in September. Altogether, it was a strange growing season characterized by an interrupted bloom that gave a large variability at harvest.

Blend:	Cabernet Sauvignon: 86%, Cabernet Franc: 11%, Merlot: 3%
Harvest Start:	August 27
Harvest End:	September 24
Bottling Date:	July 1990
Percent New Barrels:	15%
Cases Produced:	3300
Release Date:	October 1992
Label Artwork:	Peter Blake

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.