



1995 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1995 Dominus shows intense ruby color and ripe, handsomely balanced flavor. Lively and fresh, the nose has hints of raspberry and supple tannins lead into a long finish.

VINTAGE SUMMARY

The spring of 1995 was cool and wet. Muddy soil made it difficult to get into vineyards to cultivate. Finally, the weather warmed up in June creating ideal conditions for bloom.

The summer and early fall were relatively mild leading to a prolonged harvest. Fortunately, there was a long Indian Summer with excellent conditions through September and October. Fruit was allowed to remain on the vines for extended hang-time until ripe flavors were fully developed. As a result, the wine is elegant and perfectly balanced.

Blend:	Cabernet Sauvignon: 80%, Cabernet Franc: 10%, Petit Verdot: 4%, Merlot: 6%
Harvest Start:	September 17
Harvest End:	October 25
Bottling Date:	May 1997
Percent New Barrels:	40%
Cases Produced:	6000
Release Date:	April 1998

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.