



1997 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1997 Vintage has a deep ruby color and aromas of very ripe black currant, spices and mineral overtones. It exhibits power and elegance and finishes with substantial but silky rich tannins.

VINTAGE SUMMARY

Substantial rains fell in December and January and were followed by a very dry spring. As the dry weather continued, the bloom started very early in mid-April and was relatively short. This would later make for uniformity of ripeness. By summer it was evident that the harvest would be large and that severe crop thinning was necessary. The favorable weather continued during the summer, which helped the maturation and improved the flavors of the Cabernets and Merlots. At the time of the harvest, the grapes were perfectly matured with refined tannins and a high concentration of flavors.

Blend:	Cabernet Sauvignon: 87%, Cabernet Franc: 90%, Merlot: 4%
Harvest Start:	September 4
Harvest End:	September 26
Bottling Date:	July 1999
Percent New Barrels:	40%
Cases Produced:	8500
Release Date:	April 2000

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.