



1998 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1998 vintage has a deep garnet robe with a complex nose of figs, tobacco, toasted hazelnuts and wild strawberries. The voluptuous texture is surrounded by sweet tannins, with a pleasant and harmonious finish.

VINTAGE SUMMARY

1998 was the viticulturist's year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

Blend:	Cabernet Sauvignon: 73%, Cabernet Franc: 15%, Petit Verdot: 6%, Merlot: 6%
Harvest Start:	September 20
Harvest End:	October 22
Bottling Date:	July 2000
Percent New Barrels:	40%
Cases Produced:	6000
Release Date:	April 2001

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.