



1999 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1999 vintage is beautifully harmonious with an inviting color and a very full body. This wine starts with a delicate entry of black cherry aromas, evolving toward impressively structured tannins. The long, fragrant finish reveals spicy notes and a hint of cedar.

VINTAGE SUMMARY

The 1999 season amidst “La Niña” saw a dry winter, cold spring and mild summer. The long growing season resulted in even ripening of the fruit, which achieved the quality, distinctive flavors and balance desired. The small berry size decreased the yield, but increased the intensity. New oak was used sparingly to respect the fruity characteristics.

Blend:	Cabernet Sauvignon: 75%, Cabernet Franc: 13%, Petit Verdot: 3%, Merlot: 9%
Harvest Start:	September 14
Harvest End:	October 14
Bottling Date:	May 2001
Percent New Barrels:	40%
Cases Produced:	7000
Release Date:	July 2002

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.