



2000 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2000 vintage has a deep ruby color with a complex nose of cloves, blackberries and dark chocolate. The structured tannins are enrobed with an enticing aroma. This wine explodes in the mid-palate, with essences of spices and worn leather. The long, lingering finish displays a harmony of tobacco, coffee and fruit.

VINTAGE SUMMARY

The year 2000 started with an uneventful winter. Rainfall was normal except for a few days of heavy rain in February. Spring was perfectly warm and sunny, allowing an even budbreak. The temperature then cooled down for the bloom period until the 13th and 14th of June, two days that reached 109°F. Since we did not leaf-pick that early, the grapes did not suffer sunburn. The remainder of the summer was ideal – warm days and cool nights. A little rain on August 30th and September 2nd allowed the grapes to reach full maturity. During ageing, new oak was used sparingly to respect the fruity characteristics of the wine.

Blend:	Cabernet Sauvignon: 83%, Cabernet Franc: 9%, Petit Verdot: 3%, Merlot: 5%
Harvest Start:	August 30
Harvest End:	October 5
Bottling Date:	August 2002
Percent New Barrels:	40%
Cases Produced:	6500
Release Date:	July 2003

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.