



2001 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2001 vintage has a dark ruby color with a luxuriant nose of licorice, exotic spices, Bing cherries and an essence of roses. This wine has the unique ability to be rich and complex while possessing a smooth and silky texture. The evolution of flavor develops like a crescendo into an intense finish of cloves and aromatic cassis.

VINTAGE SUMMARY

Well below-average rainfall characterized the winter, with the last precipitation on April 20, 2001. April got underway with a freeze on the 3rd, requiring diligent use of frost protection equipment. The remainder of the spring was warm and saw rapid growth and development of the vines. Bloom started in early May, well ahead of schedule. All indications pointed to a very good vintage. Moderately warm summer months provided conditions for slow maturation and even ripening. The cool month of September allowed the fruit to continue to mature slowly, which gave us the time to pay attention to even the smallest detail in each vineyard block.

Blend:	Cabernet Sauvignon: 81%, Cabernet Franc: 10%, Petit Verdot: 5%, Merlot 4%
Harvest Start:	September 15
Harvest End:	October 13
Bottling Date:	August 2003
Percent New Barrels:	40%
Cases Produced:	7000
Release Date:	September 2004

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.