



2006 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

Dominus 2006 is dark red, almost deep crimson in color. The nose is dense and compact, filled with dark berries, blond tobacco, black cherries and cacao. The entry is both powerful and supple, spherical in quality. Perfectly ripe, the enveloped tannins are firm, round and elegant. Black fruit and licorice linger throughout the evolution in mouth, well-balanced and harmonious.

VINTAGE SUMMARY

The 2006 growing season started late; bud-break was delayed by very wet and cold weather throughout winter and early spring. An exceptionally hot mid-summer season helped accelerate growth. By the end of July, when temperatures soared over 100F on eight days, the vines had entered into a more typical cycle. Beautiful weather followed in August, with characteristic warm days and cool nights. Mid-veraison was observed on August 8. Mild temperatures throughout the months of September and October allowed for increased hang-time and favoured perfect ripening.

Blend:	Cabernet Sauvignon: 91%, Cabernet Franc: 6%, Petit Verdot: 3%
Harvest Start:	October 2
Harvest End:	October 26
Bottling Date:	July 2008
Percent New Barrels:	40%
Cases Produced:	6000
Release Date:	June 2009

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.