



2009 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The Dominus 2009 exemplifies the finest qualities of Cabernet Sauvignon from an ideal vintage. The nose, at once powerful yet restrained, is dense and filled with pure dark berry fruit and hints of sandalwood. On the palate is a harmonious blend of fresh plum and focused minerality with tannins that are firm, round and elegant. Spherical in quality, this wine is complete from start to finish. A sublime vintage.

VINTAGE SUMMARY

2009 was an ideal season. Plentiful rainfall in February and May abated winter drought concerns, and a mild spring with few temperature fluctuations contributed to even bud break and healthy bloom. Summer temperatures were consistently warm, without excessive heat spikes, and a long Indian summer allowed the berries to develop perfect complexity and ripeness. Harvest was an intense effort, beginning on October 5th and was completed on October 12th, just before the heavy rainfall on October 13th.

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| Blend: | Cabernet Sauvignon: 86%, Cabernet Franc: 10%, Petit Verdot: 4% |
| Harvest Start: | October 5 |
| Harvest End: | October 12 |
| Bottling Date: | July 2011 |
| Percent New Barrels: | 40% |
| Cases Produced: | 6000 |
| Release Date: | May 2012 |

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.