



2016 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

Filled with notes of deep forest berries, juniper and truffle, Dominus 2016 is restrained and compact. The tightly woven structure promises to reveal fine tannins, earth, lavender and dark chocolate and will improve over many years.

VINTAGE SUMMARY

Rainy days were spread out evenly over the course of a warmer than average winter (November to March: 31.2 inches total, 11.2 inches in March). With soil water reserves full, vines grew quickly with dense canopies.

Bloom and veraison unfolded in warm and dry conditions and one heat spike of 103°F was recorded on July 26th.

Ripening slowed down in August because of cooler temperatures and late morning fog.

Fruit de-leafing and higher temperatures in September (99.2°F on the 18th, 100.8°F on the 25th, 100°F on the 26th) helped fruit to ripen consistently.

Blend:	Cabernet Sauvignon: 84%, Cabernet Franc: 8%, Petit Verdot: 8%
Harvest Start:	September 16
Harvest End:	September 30
Bottling Date:	July 2018
Percent New Barrels:	40%
Cases Produced:	5500
Release Date:	April 2019

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.