



2017 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

Dominus 2017 is filled with incense, blonde tobacco, blue plum, and rose petal. Sculpted, refined and very well balanced, its finish is long and polished.

VINTAGE SUMMARY

A very wet winter and spring, seasonal rainfall was twice the historical average. With soil water reserves full and warm temperatures in May and June, vines grew quickly and luxuriantly.

Several significant heat waves were recorded in June, July, August, and September with a record-breaking 112°F on September 1st.

Ripening was fast and homogenous. The severe heat wave before harvest induced significant crop loss. To maintain quality, fruit selection was critical and resulted in our smallest vintage since 1996.

Blend:	Cabernet Sauvignon: 88%, Cabernet Franc: 7%, Petit Verdot: 5%
Harvest Start:	September 21
Harvest End:	October 35
Bottling Date:	June 2019
Percent New Barrels:	40%
Cases Produced:	2800
Release Date:	June 2020

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.