



1997 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1997 Napanook has a deep garnet color with a nose reminiscent of red currant and ripe cherries with hints of mint. Its elegant structure is complemented by a round, lush texture and a long finish. The high percentage of Cabernet Franc and Merlot gives it its suppleness and its fresh and complex nose.

VINTAGE SUMMARY

Substantial rains fell in December and January and were followed by a very dry spring. As the dry weather continued, the bloom started very early in mid-April and was relatively short. This would later make for uniformity of ripeness. By summer it was evident that the harvest would be large and that severe crop thinning was necessary. The favorable weather continued during the summer, which helped the maturation and improved the flavors of the Cabernets and Merlots. At the time of the harvest, the grapes were perfectly matured with refined tannins and a high concentration of flavors.

Blend:	Cabernet Sauvignon: 61%, Cabernet Franc: 2%, Merlot 17%
Harvest Start:	September 4
Harvest End:	September 25
Bottling Date:	June 1999
Percent New Barrels:	20%
Cases Produced:	7200
Release Date:	January 2000

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.