



**1998 NAPANOOK** Napa Valley  
Napanook Vineyard, Yountville, CA

#### **TASTING NOTE**

The 1998 vintage has a deep ruby color with vibrant aromas of dry plums, red berries and mint, with hints of violet. The soft and ripe tannins proliferate the palate to complement the delicate finish.

#### **VINTAGE SUMMARY**

1998 was the viticulturist's year; very challenging in all aspects. The very heavy rainfall from November 1997 through May 1998, combined with a rather cool spring, caused an extremely long blooming period and a very late harvest. Persistent and severe crop thinning allowed the remaining grapes to reach their full maturity during the unexpectedly warm month of September.

Blend:	Cabernet Sauvignon: 85%, Petit Verdot: 6%, Merlot 9%
Harvest Start:	September 20
Harvest End:	October 22
Bottling Date:	May 2000
Percent New Barrels:	20%
Cases Produced:	4300
Release Date:	January 2001

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.