



1999 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 1999 vintage has a deep ruby color, with lush aromas of raspberry jam, vanilla and violets, and a hint of warm mint cocoa. The wine caresses your mouth with a lingering, fruity finish.

VINTAGE SUMMARY

The 1999 season amidst “La Niña” saw a dry winter, cold spring and mild summer. The long growing season resulted in even ripening of the fruit, which achieved the quality, distinctive flavors and balance desired. The small berry size decreased the yield, but increased the intensity. New oak was used sparingly to respect the fruity characteristics.

Blend:	Cabernet Sauvignon: 70%, Petit Verdot: 3%, Cabernet Franc: 14%, Merlot 13%
Harvest Start:	September 14
Harvest End:	October 14
Bottling Date:	April 2001
Percent New Barrels:	20%
Cases Produced:	4000
Release Date:	January 2002

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.