



2000 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2000 vintage has a beautiful garnet color, with rich aromas of cedar, red berries and licorice. This is a refreshing wine, with supple tannins and a great balance between the nose and mouth. The round, soft structure with a suggestion of cigar box leads to a finish of spice with earthy undertones.

VINTAGE SUMMARY

The year 2000 started with an uneventful winter. Rainfall was normal except for a few days of heavy rain in February. Spring was perfectly warm and sunny, allowing an even budbreak. The temperature then cooled down for the bloom period until the 13th and 14th of June, two days that reached 109°F. Since we did not leaf-pick that early, the grapes did not suffer sunburn. The remainder of the summer was ideal – warm days and cool nights. A little rain on August 30th and September 2nd allowed the grapes to reach full maturity. During ageing, new oak was used sparingly to respect the fruity characteristics of the wine.

Blend:	Cabernet Sauvignon: 68%, Petit Verdot: 4%, Cabernet Franc: 17%, Merlot 11%
Harvest Start:	August 30
Harvest End:	October 5
Bottling Date:	July 2002
Percent New Barrels:	20%
Cases Produced:	4200
Release Date:	September 2003

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.