



2001 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2001 vintage has a vibrant red color, with a complex nose of blueberries, hot chocolate and cinnamon. This is a harmonious wine; robust yet charming; loaded with pipe tobacco and pomegranate notes. The flavor is balanced and supple, with a long and fruity finish.

VINTAGE SUMMARY

Well below-average rainfall characterized the winter, with the last precipitation on April 20, 2001. April got underway with a freeze on the 3rd, requiring diligent use of frost protection equipment. The remainder of the spring was warm and saw rapid growth and development of the vines. Bloom started in early May, well ahead of schedule. All indications pointed to a very good vintage. Moderately warm summer months provided conditions for slow maturation and even ripening. The cool month of September allowed the fruit to continue to mature slowly, which gave us the time to pay attention to even the smallest detail in each vineyard block.

Blend:	Cabernet Sauvignon: 71%, Petit Verdot: 3%, Cabernet Franc: 18%, Merlot: 7% Malbec: 1%
Harvest Start:	September 15
Harvest End:	October 13
Bottling Date:	July 2003
Percent New Barrels:	20%
Cases Produced:	3800
Release Date:	October 2004

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.