



2002 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2002 vintage is vermillion in color, with a uniform nose of cinnamon juxtaposed with cassis and black fruit. The wine is supple, soft and smooth, with aromatic expressions of warm crème brûlée. Raspberry flavors on the mid-palate are expressions of the tender tannins that evolve toward spicy firmness of licorice on the finish.

VINTAGE SUMMARY

Rainfall in November and December was well above average at 9 inches and 15 inches respectively. The remainder of the winter and spring was rather dry, followed by an average rainfall in May. The winter and spring saw unsettled temperatures; a cool May and warm June affected the bloom, naturally reducing the crop size early in the growing season. Temperatures in July were average, followed by a slightly cooler August and normal September. It was a beautiful summer, without excesses. The season ended with morning fog which assured the last of the grapes to mature gently.

Blend:	Cabernet Sauvignon: 68%, Petit Verdot: 7%, Cabernet Franc: 13%, Merlot: 11% Malbec: 1%
Harvest Start:	September 9
Harvest End:	October 16
Bottling Date:	July 2004
Percent New Barrels:	20%
Cases Produced:	2700
Release Date:	November 2005

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.