



2003 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2003 vintage has a dark garnet color, with a nose of vanilla bean, cedar and red fruit. The tannins are soft yet broad, and complement the cherry and currant notes that develop on the palate. The intense fruit flavors continue well into the finish, enhanced by a hint of spicy cinnamon.

VINTAGE SUMMARY

Between November and May, the vineyard received over 35 inches of rain, with December alone seeing over 16 inches. During the first six months of the vintage, there were 91 days of rain, with 9 days over 1 inch. April not only brought over 5 inches of rain, but was recorded as the coldest in decades. With cool spring temperatures, bloom occurred late in May – long after the rains had passed. Summer temperatures were above average, with 7 days topping 100°F between June and September. Steady temperatures allowed the fruit to mature slowly and evenly. October was exceptional - warm and dry, so the grapes were able to linger on the vines until perfect ripeness.

Blend:	Cabernet Sauvignon: 91%, Petit Verdot: 4%, Cabernet Franc: 4%, Malbec: 1%
Harvest Start:	October 3
Harvest End:	November 2
Bottling Date:	June 2005
Percent New Barrels:	20%
Cases Produced:	3600
Release Date:	May 2006

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.