



2004 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2004 vintage has a deep ruby color, with a ripe, fruity nose. The intense aroma of clove and raspberry leads to a hint of chocolate. This wine feels like velvet in your mouth. The sweet, lingering tannins develop into an expression of sun-dried cherries.

VINTAGE SUMMARY

The winter was normal with moderate rainfall. The vineyard received over 11 inches of rain during 26 days in December, and 8 ½ inches of rain in February. Little rain fell during the spring. A heat wave in March prompted an early budbreak – we saw 11 days over 80°F. April was also warmer than average. All of this warm weather resulted in a short growing season and an early harvest – the earliest on record for Dominus. September was a hot month, with 13 days over 90°F and 3 days over 100°F. We maintained the integrity of the canopy to protect the grapes from the heat during their final stage of maturation.

Blend:	Cabernet Sauvignon: 83%, Petit Verdot: 4%, Cabernet Franc: 9%, Merlot: 3%, Malbec: 1%
Harvest Start:	August 31
Harvest End:	September 26
Bottling Date:	August 2006
Percent New Barrels:	20%
Cases Produced:	3600
Release Date:	May 2007

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.