



2007 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2007 vintage is vibrant and rich, filled with fresh cranberry, incense and floral aromas, round tannins and exceptional energy. Creamy on the palate, the wine is pure, precise and powerful.

VINTAGE SUMMARY

The 2007 vintage began dry with some very cold days and single-digit nighttime temperatures in early January, and continued dry, with about 60% of normal precipitation through the spring. Temperatures were warmer than normal in April and May with resulting earlier budding, bloom and set. The summer growing season continued on the mild to cool side. There was a brief period of heat that spiked to 103°F on August 29th, but the temperatures cooled after several days. Clusters, as well as individual berries on the clusters were notably small and nicely concentrated in all varieties due to the dry season.

Blend:	Cabernet Sauvignon: 85%, Petit Verdot: 7%, Cabernet Franc: 8%
Harvest Start:	September 11
Harvest End:	October 5
Bottling Date:	June 2009
Percent New Barrels:	20%
Cases Produced:	3500
Release Date:	May 2010

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.