



2011 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

Notes of blonde tobacco and fresh cedar are integrated with lacy tannins. On the palate, the wine is bright and finishes with plum and mocha. A beautiful wine for pairing with beef, game or fish.

VINTAGE SUMMARY

A vintage that demanded experience and selection, 2011 was characterized by unusually wet conditions. The growing season began with a cold spring, delaying bloom after an early budbreak. Summer's average temperatures prolonged the growing season. Rains at the beginning of October precipitated a selective harvest, where our Bordeaux experience of such conditions proved to be very useful.

Blend:	Cabernet Sauvignon: 83%, Petit Verdot: 9%, Cabernet Franc: 8%
Harvest Start:	October 15
Harvest End:	October 24
Bottling Date:	July 2013
Percent New Barrels:	20%
Cases Produced:	2400
Release Date:	April 2014

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.