



2018 NAPANOOK Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The 2018 Napanook is a wine with tension and compelling aromas of petrichor, iron, earth and dark tobacco punctuated with notes of marjoram and candied orange peel. The finish is firm, vibrant with finely grippy tannins.

VINTAGE SUMMARY

At Dominus Estate, the 2018 season started late and harvest from October 1-15 was 12 days later than our historical average. Seasonal rainfall was light (22" versus 31" annual average) and the beginning of summer remained consistently warm. In late summer, temperatures dropped below norms with morning fog in August and September. The fruit ripened slowly in the absence of heat spikes and harvest began with Cabernet Franc on October 1. A storm system which brought 1.2" of rain on October 2 and 3 interrupted picking. Hot and very dry weather returned on October 5 and harvest continued with Cabernet Sauvignon on October 9, followed by Petit Verdot. We picked 94% of our fruit between October 9 – 15. The grapes were full and ripe and the resulting wines are deep, complex and well-articulated.

Blend:	Cabernet Sauvignon: 90%, Cabernet Franc: 6%, Petit Verdot: 4%
Harvest Start:	October 1
Harvest End:	October 15
Bottling Date:	June 2020
Percent New Barrels:	20%
Cases Produced:	3300
Release Date:	June 2021
Budbreak:	April 2
Bloom:	May 23
Veraison:	August 3

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.