



2012 DOMINUS Napa Valley
Napanook Vineyard, Yountville, CA

TASTING NOTE

The Dominus 2012 exemplifies the finest qualities of Cabernet Sauvignon from an ideal vintage. The intriguing nose offers a depth of aromas including lavender, Asian spices and cedar. Soft, supple tannins buoy layers of dark earth and cocoa. The wine is racy yet refined with a long elegant finish.

VINTAGE SUMMARY

2012 enjoyed a perfect growing season. Plentiful rainfall in March and April lessened winter drought concerns, and a mild spring with few temperature fluctuations contributed to an even budbreak and a healthy bloom. Summer temperatures were consistently warm, without excessive heat spikes, which provided conditions for slow, homogenous maturation of fruit, exhibiting great character and richness.

Blend:	Cabernet Sauvignon: 93%, Cabernet Franc: 2%, Petit Verdot: 5%
Harvest Start:	October 9
Harvest End:	October 21
Bottling Date:	July 2014
Percent New Barrels:	40%
Cases Produced:	5000
Release Date:	June 2015

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.