



Dominus

DOMINUS ESTATE DOMINUS



Dominus is the proprietary red wine produced in the heart of the Napa Valley by Christian Moueix and his team. Since 1983, their goal has been to express the unique *terroir* found at the historic Napanook Vineyard.

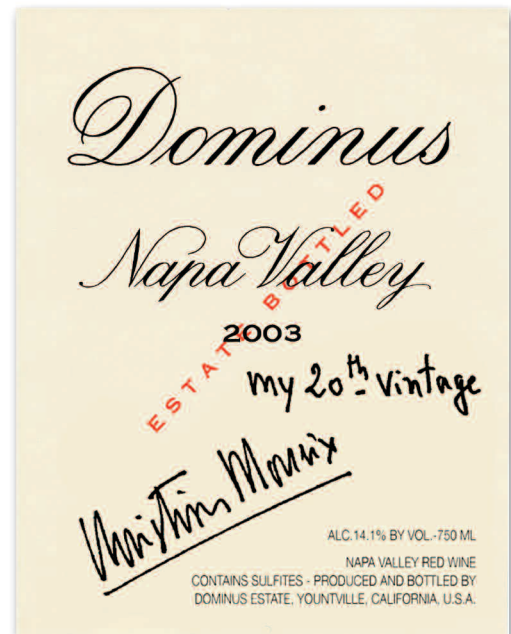
The Napanook Vineyard has long been recognized for producing extraordinary Cabernet Sauvignon, the essential varietal for Dominus. Today, the vineyard is planted with 70% Cabernet Sauvignon and the remaining acreage with the other classic Bordeaux varietals: Merlot, Cabernet Franc, and Petit Verdot.

Since its first release, Dominus has been known for its complexity and earthy character, which pay tribute to the Napanook *terroir*. The wine reflects both the California *terroir* and the spirit of a great Bordeaux *château*, with its attention to detail and devotion to quality in every aspect of winemaking.

Christian Moueix recommends decanting this wine at least 2 hours prior to serving, to allow it to develop its full potential.

KEY POINTS

1. Napanook is an historic vineyard that dates back to 1836 and is the oldest in the Napa Valley. It is located at the foothills of the Mayacamas Mountains in Yountville, Napa Valley, California.
2. The vineyard is a total of 124 acres, comprised of 25 blocks, each vinified separately.
3. The wines are made from grapes grown exclusively in the Napanook vineyard, giving them a specific identity. They are “estate bottled” in the spirit of the Bordeaux *châteaux*.
4. To express the unique *terroir*, the classic Bordeaux grape varietals of Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot are planted with different rootstocks that are best suited for the varying soil composition of gravel, heavy clay and loam.
5. The property is dry-farmed to allow a natural stress and a good concentration of fruit. This minimal intervention allows the *terroir* to fully express itself in the wine.
6. The grape clusters are separated one from another by hand, allowing sun and air to pass in between, helping to achieve full maturation and soften the tannins.
7. Only 30 to 40% new oak barrels are used in order to limit the extraction of oak notes. The average barrel age of the wine is 16 months and the barrels are racked every 3 months.
8. Dominus is an MMD exclusive in the U.S.



- 2003 – 93 Points, *Wine & Spirits*; 3 Stars, *San Francisco Chronicle*
- 2004 – 94 Points, *Wine Advocate*; 90-93 Points, *Stephen Tanzer's International Wine Cellar*