

Napanook

DOMINUS ESTATE NAPANOOK



Napanook was first released by Christian Moueix in 1996 with the intention of producing a wine to be enjoyed in its younger years. The grapes for this wine are sourced from the historic Napanook vineyard, and selected grapes are chosen for early maturing characteristics such as lively fruit and soft tannins. Napanook is made to be enjoyed young and consumed with food and, alternatively, it can be aged for approximately 10 years after its release.

The Napanook wine is a blend of the four classic Bordeaux varietals planted in the vineyard. Its heart is Cabernet Sauvignon and the Merlot, Cabernet Franc, and Petit Verdot contribute their individual characteristics to create a very well-balanced *cuvée*.

Napanook reflects the beauty of the Napa *terroir*: smooth, warm and spicy with a hint of chocolate - the trademark of this historic vineyard.

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

KEY POINTS

1. Napanook is a 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. Napanook is an MMD exclusive in the U.S.

