

MAISONS MARQUES & DOMAINES

Dominus



Dominus Estate

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Napa Valley, California, United States

Vintage: 2009

Overview

Dominus Estate is the Napa Valley property of Bordeaux producer Christian Moueix. The wine is bottled from the historic Napanook Vineyard. Located at the foothills of the Mayacamas, the vineyard was planted in 1838 and continues to evolve under the stewardship of Christian Moueix. The estate's Bordeaux varietals benefit from the Yountville microclimate where temperatures are moderated by cool breezes from the San Pablo Bay. The resulting wine is a uniquely refined expression of this special terroir.

Winemaking

Enjoying a temperate climate, the vineyard's volcanic, well draining soils are specifically suited to growing Cabernet Sauvignon and the other Bordeaux varietals which compose the Dominus Estate wines. The soil is gravelly and clay loam. Meticulous efforts are made throughout the seasons to produce grapes of the highest quality for Dominus Estate wines.

During the winter season, precise cane pruning ensures ideal cluster spacing for optimal fruit ripening. Dry farming relies on a deep root system to take advantage of natural water sources from rain and underground supplies. Cluster thinning optimizes quality through yield regulation.

Rinsing the grapes 10 to 15 days before harvest removes dust and enhances the purity of the fruit. The sunny side of the vines is picked a few days before the shady side respecting perfect maturity.

Minimal intervention and restraint throughout the process of grape berry selection, fermentation and aging preserve the character of the fruit. The resulting wines convey the very personality of the vineyard. Dominus winemaking includes separate lot-by-lot fermentation. Cluster sorting by hand is complemented by an optical berry sorting system. Gentle pumping-over extracts aromas, color and tannins. Vertical wine press at low pressure delicately releases components from the skin. Racking barrel to barrel in 100% french oak removes sediment and assures clarification of the wine during aging.

Tasting Notes

The Dominus 2009 exemplifies the finest qualities of Cabernet Sauvignon from an ideal vintage. The nose, at once powerful yet restrained, is dense and filled with pure dark berry fruit and hints of sandalwood. On the palate is a harmonious blend of fresh plum and focused minerality with tannins that are firm, round and elegant. Spherical in quality, this wine is complete from start to finish. A sublime vintage.

Harvest Notes

2009 was an ideal season. Plentiful rainfall in February and May abated winter drought concerns, and a mild spring with few temperature fluctuations contributed to even bud break and healthy bloom. Summer temperatures were consistently warm, without excessive heat spikes, and a long Indian summer allowed the berries to develop perfect complexity and ripeness. Harvest was an intense effort, beginning on October 5th and was completed on October 12th, just before the heavy rainfall on October 13th.

TECHNICAL INFORMATION

Varietals: 86% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot
New Oak: 40%