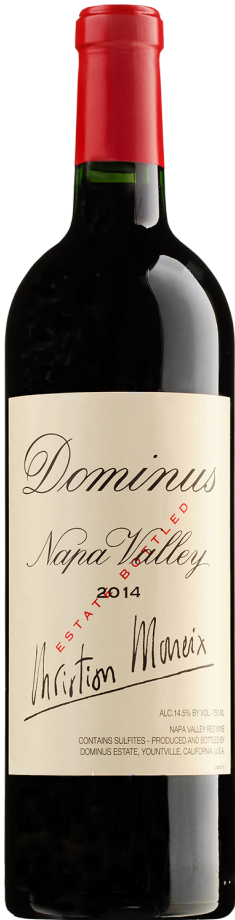


MAISONS MARQUES & DOMAINES

Dominus



Dominus Estate

Dominus

Napa Valley, California, United States
Vintage: 2014

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. Hand-picking with small french shears instead of harvest knives minimizes bruising and vine damage. Small harvest baskets preserve the integrity of the clusters as they are transported to the winery. 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.

Harvest Notes

2014 was characterized by a very dry early winter with heavy rains in February and continued rainfall in March and April. Average temperatures were higher than historical averages, with minor heat spikes in June and in July. No heat spikes were recorded in August or September.

Food Pairing

Decanting the wine prior to serving is recommended to allow it to develop its full potential. This is especially important when serving young Dominus wines.

TECHNICAL INFORMATION

Varietals: 86% Cabernet Sauvignon, 7% Petit Verdot, 7% Cabernet Franc
New Oak: 40%
Cases Produced: 4300 – 9 Litre cases