

MAISONS MARQUES & DOMAINES

Dominus



Dominus Estate

Napanook

Napa Valley, California, United States
Vintage: 2017

Overview

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. The wine is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

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.

Tasting Notes

Napanook 2017 offers rosehip, orange zest, warm spice and pomegranate with deep earth notes, silex and a gripping finish.

Harvest Notes

A very wet winter and spring, seasonal rainfall was twice the historical average. With soil water reserves full and warm temperatures in May and June, vines grew quickly and luxuriantly. Several significant heat waves were recorded in June, July, August, and September with a record-breaking 112F on September 1st. Ripening was fast and homogenous. The severe heat wave before harvest induced significant crop loss. To maintain quality, fruit selection was critical and resulted in one of our smallest vintages to date.

TECHNICAL INFORMATION

Varietals: 89% Cabernet Sauvignon, 9% Cabernet Franc, 2% Petit Verdot
New Oak: 20%
Cases Produced: 1400 – 9 Litre cases