

# Dominus

Upon his discovery of the 124-acre Napanook vineyard in 1981, Christian Moueix founded Dominus Estate to produce one of Napa Valley's most acclaimed cabernet sauvignons. The vineyard's volcanic, well-draining soils are specifically suited to growing Bordeaux varietals, and winemaker Tod Mostero vinifies each dry-farmed parcel separately. Attention to detail is unparalleled, with minimal intervention allowing the terroir to fully express itself in the wine.



**VARIETALS:**  
95% Cabernet Sauvignon  
5% Cabernet Franc  
NEW OAK: 40%

**PRE-SELL**

## DOMINUS 2023

### 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.

**100**  
POINTS  
THE WINE PALATE

The 2023 Dominus is a blend of 87% Cabernet Sauvignon, 9% Cabernet Franc, and 4% Petit Verdot. Opaque purple-black in color, it slowly unfurls to reveal a powerful core of blackcurrant jelly, ripe black plums, and fresh blueberries, followed by hints of menthol, crushed rocks, dried sage, black truffles, and black olives. The full-bodied palate is both generous and energetic, displaying an impressive array of savory and earthy nuances among the dense black fruit layers and a rock-solid frame of grainy tannins and beautiful tension, finishing with epic length. - *Lisa Perrotti-Brown*

**97**  
POINTS  
JEB DUNNUCK

Based on 87% Cabernet Sauvignon, 9% Cabernet Franc, and 4% Petit Verdot and aged 20 months in 40% new French oak, the 2023 Dominus is absolutely gorgeous, with an incredible level of purity and refinement. Cassis, graphite, crushed stone, melted crayons, and floral nuances all define the aromatics. It's medium to full-bodied, with seamless, refined elegance, ultra-fine tannins, beautiful mid-palate depth, and outstanding length. This more charming, forward, and seductive style of Dominus will offer incredible appeal over the next 20-25 years or more. Drink 2025-2050.

**96**  
POINTS  
VINOUS

The 2023 Dominus is a very pretty, surprisingly open-knit wine from this estate. Soft contours wrap around a core of pliant red/purplish fruit. Lavender, rose petal and gently spiced overtones caress the mid-palate and finish. I expect the 2023 will drink well with minimal cellaring, something that is rarely the case here.

