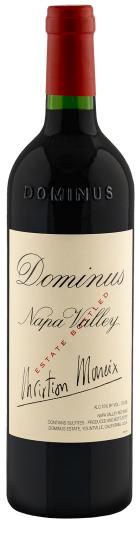


LIBRARY VINTAGES OF





DOMINUS 2006

Dominus 2006 is dark red, almost deep crimson in color. The nose is dense and compact, filled with dark berries, blond tobacco, black cherries and cacao. The entry is both powerful and supple, spherical in quality. Perfectly ripe, the enveloped tannins are firm, round and elegant. Black fruit and licorice linger throughout the evolution in mouth, well-balanced and harmonious.

96PTS *fibut little* | There are 6,500 cases of the superb 2006 Dominus (91% Cabernet Sauvignon, 6% Cabernet Franc, and 3% Petit Verdot). Its dark plum/purple color is accompanied by aromas and flavors of truffles, forest floor, black cherries, black currants, and Asian spices. One of the finest wines of the vintage, it is complete, full-bodied, and seamlessly built with beautiful ripe tannins, low acidity, and a luscious, layered mouthfeel. The aromatics are even more evolved and complex than the 2005's. The 2006 should drink well for 20-25 years.

DOMINUS 2011

The 2011 vintage displays fresh almond, wild strawberry and cassis. The wine has delicate notes of smooth caramel. Polished tannins, dark berries, cocoa and sage accompany a long elegant finish.. We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

96PTS Decanter |A perfumed and refined nose of rose petal, orange rind, raspberry and coriander flower. This elegant nature continues through the palate, which is lacy and plush, but becomes quite rustic on the finish. Continues to evolve over hours and days, never showing itself the same way twice. Still laying in wait, although perfectly enjoyable now."