



## 2021 VINTAGE

Appellation  
Napa Valley

Director  
Julia Levitan

Technical Director  
Tod Mostero

Vineyard size  
42 hectares (105 acres)

Soil Types  
Gravelly and clay loam

2021 vintage blend  
85% Cabernet Sauvignon,  
9% Cabernet Franc, 6% Petit Verdot

Viticulture  
Dry-farming (no irrigation)  
Soil tillage (French plow)  
Canopee management adapted to the  
climatic conditions

Harvest  
Manual harvest,  
Manual and optical sorting

2021 harvest  
September 16<sup>th</sup> to Octobre 1<sup>st</sup>

Winemaking  
Gentle pump-overs and extraction

Aging  
14 months in French oak barrels

Certification  
Certified CCOF («California Certified  
Organic Farmers»)

## OTHELLO

### Napa Valley

Dominus Estate, Yountville, California, was established in 1982 by Christian Moueix. Situated on the famed Napanook vineyard, it was, in the 1940's and 1950's, the source of fruit for some of the great vintages of Inglenook. In fact, the vineyard's history can be traced back to Napa Valley's beginnings, when in 1838 George Yount, for whom the town of Yountville was named, first planted grapevines there. Today, this historic vineyard produces three wines: Dominus, its flagship, Napanook, and Othello.

The vineyard is entirely dry-farmed, allowing the vines to draw deeply on the land's unique geology. The viticulture and winemaking are undertaken meticulously, with the objective of producing wines that are pure, balanced, and complex. 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 this historic vineyard.

Othello was born from the desire to produce a wine that could embody the greatness of Napanook Vineyard's extraordinary terroir, while being both accessible and enjoyable in its youth. Made under the supervision of the Dominus Estate winemaking team, Othello is rich, elegant, and refreshing, expressing bright aromas of red fruit and round, silky tannins.

In 2021, Dominus Estate received its CCOF («California Certified Organic Farmers») certification for organic farming practices.

## 2021 Vintage

The vintage was characterized by a dry winter and spring, with a total of 14" of rain (July 2020 to June 2021, historical average: 31"). 2021 was the second consecutive year of a drought that started in January 2020.

Temperatures were constantly warm over the growing season, moderately higher than the historical average and remained consistent throughout the ripening period.

The weather conditions in 2021 favored an early hydric constraint which promoted production of small berries with high levels of phenolic compounds and deeply intense aromas.

Othello 2021 reveals vibrant notes of blue plum, pomegranate, and rose petals, with a rounded structure and a delicate finish.