

2021 VINTAGE

Appellation Yountville, Napa Valley

Director Julia Levitan

Technical Director Tod Mostero

Vineyard size 42 hectares (105 acres)

Soil Types Gravelly and clay loam

2021 vintage blend92% Cabernet Sauvignon,6% Cabernet Franc, 2% 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 16th to October 1st

Winemaking Gentle pump-overs and extraction

Aging 16 months in French oak barrels (20% new)

Certification Certified CCOF («California Certified Organic Farmers»)



NAPANOOK Yountville, Napa Valley

Made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napanook is blended from vineyard blocks carefully selected for their lively fruit, soft tannins, and early maturing characteristics. The wine is crafted to be consumed young and enjoyed with food, but will also age well for more than a decade.

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, with a tremendous potential for aging, convey the very personality of this historic vineyard.

In 1997, a winery designed by the Swiss architects Herzog & de Meuron was completed. Due to strict enforcement of Napa county regulations, it is closed to the public.

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.

Napanook 2021 reveals deep sanguine notes with hints of tobacco and blood orange, offering nuanced complexity and a long, lingering finish.