



DOMINUS, NAPANOOK & OTHELLO

2014 Vintage, En Primeur

“Christian Moueix’s Dominus Estate continues to be one of California’s leaders in turning out gorgeously elegant, complex and long-lived wines.”

Robert Parker

Today more than ever, our thoughts are with our friends in Napa, some of whom are fearing for their livelihoods, faced with the worst fires to have hit the valley in many years.

Against this worrying backdrop, we are releasing the three wonderful 2014s of Napanook Vineyard in Yountville. For the second time, this is a three wine release, Othello being a new entrant into this all-star Napa line-up.

In the late 1960s, while studying at the university of California at Davis, Christian Moueix fell in love with the Napa Valley and its wines. In 1981, he discovered the historic Napanook Vineyard, a 124 acre site which provided fruit for some of the finest Napa wines of the 1940s and 1950s. In 1982, Moueix entered into a partnership to develop the vineyard and, in 1995, became its sole owner. The name Dominus, ‘Master’ in Latin, may have been ambitious but turned out to be wholly justified!

2014 was characterised by a very dry early winter with heavy rains in February (30cm) and continued rainfall in March (10cm) and April (5cm). Average temperatures were higher than the historical averages, with minor heat spikes in June (38C) and in July (39C). August or September were more moderate, providing optimum harvest conditions. The last three years have produced must-have Napa vintages.

GUY SEDDON

October 2017

THE WINES

OTHELLO 2014

92% Cabernet Sauvignon, 8% Petit Verdot. This is the third vintage of Othello to be distributed globally. Christian Moueix describes it as “an estate bottled wine made to be enjoyed with a more casual meal”, although he is notoriously modest. Very pure, ripe black cherry and blackberries on the nose, then some menthol, with a little cedar and some graphite. So far, so Cabernet. The palate is medium-bodied on the entry, ingratiating itself over the course of a fine, elegant mid-palate, which reveals texture and a nicely nuanced structure. Fine earthy minerality and a detailed finish. Lifted acidity ensures juicy drinkability - tempting to give this a year to settle and then pull the cork. Aged for 14 months in French oak barrels.

£325 CASE OF 12 BOTTLES, IN BOND UK
(RECOMMENDED DRINKING FROM 2019 to 2025)
Corney & Barrow score 17 – 17.5

NAPANOOK 2014

88% Cabernet Sauvignon, 9% Petit Verdot, 3% Cabernet Franc. Deep ruby in colour, this has polished bitter cherry and exotic spices on the nose. Pure, soaring aromatics - blueberry and rose petal perfume. With time in the glass, a fine earthy minerality emerges. Substantial on the attack, the ripe blackberry fruit brimming with vitality. Puts on weight on the mid-palate, with fine-grained tannins channelling the fruit. Dark perfume persists on the long, effortless finish. Glamorous sibling notwithstanding, this is a world-class wine in its own right. Harvested from the 2nd to 30th September. Aged in 20% new French oak. 2,200 cases were produced.

£565 CASE OF 12 BOTTLES, IN BOND UK
(RECOMMENDED DRINKING FROM 2020 to 2030)
Corney & Barrow score 18

DOMINUS 2014

Quoted as 86% Cabernet Sauvignon, 7% Petit Verdot, 6% Cabernet Franc (yes, I know it doesn't add up to 100...) This is the 31st vintage of Dominus. A haunting, darkly fruited nose which calls you back again and again. Hallmarks of Bordeaux - blackcurrant, cedar, a whiff of smoke - but with sweeter, riper fruit than you would expect from the Gironde. The palate greets you with cashmere-clad dark berries - top of the range grapes of course - the fine, grippy tannins immediately making themselves felt. Beautifully poised acidity buoys the mid-palate, making this appear disarmingly drinkable. Be patient though, those tannins need time... Everything in its right place, this is a wine to reckon with. 40% new French oak. Bottled in July 2016. 4,300 cases were produced.

£950 CASE OF 6 BOTTLES, IN BOND UK
(RECOMMENDED DRINKING FROM 2024 to 2044)
Corney & Barrow score 18.5+
