

JEAN-PIERRE  
**MOUEIX**  
GRANDS VINS



## 2023 VINTAGE

Appellation  
Yountville, Napa Valley

Director  
Julia Levitan

Technical Director  
Tod Mostero

Vineyard size  
42 hectares (105 acres)

Soil Types  
Gravelly and clay loam

2023 vintage blend  
89% Cabernet Sauvignon  
11% 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

2023 harvest  
October 7<sup>h</sup> to 18<sup>th</sup>

Winemaking  
Gentle pump-overs and extraction

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

Certification  
Certified CCOF («California Certified Organic Farmers»)

OTHELLO

Yountville, Napa Valley

## 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.

## 2023 Vintage

The 2023 growing season unfolded at a moderate pace, shaped by generous rainfall, mild spring temperatures, and a later-than-usual harvest that rewarded patience.

Total rainfall from July 2022 through June 2023 reached 51 inches (historical average of 31 inches) replenishing soils and providing ample water reserves heading into the growing season. Spring conditions led to a complete berry set.

Veraison occurred roughly two weeks later than average, and the extended growing cycle allowed for even, gradual ripening and the development of depth and balance.

An abundant harvest took place between October 7 and 18 under favorable weather conditions.

### Tasting notes

Othello 2023 is vibrant, with notes of purple plum and cacao. A subtle earthy touch adds depth and character to the wine.