



## Fact Sheet

LIQUID GOLD from NAPA VALLEY

*Dolce is the only winery in North America devoted to producing a single, late harvest wine.* A sister winery to Far Niente, Nickel & Nickel and EnRoute, Dolce has its own winemaker and vineyards.

Inspired by the great Sauternes from France, *Dolce is produced from Semillon and Sauvignon Blanc grapes that have been naturally infected with Botrytis cinerea.* Botrytis is a beneficial mold that allows for the concentration of sugars and flavors in the grapes and accounts for the richness, texture and complexity that sets Dolce apart.

Dolce's success is determined in the vineyard when just the right conditions exist to allow the development of Botrytis. *The fruit is hand-picked late in the harvest season* by specially trained members of our vineyard team who know how to identify the best clusters and individual berries.

*Dolce is a rare wine, difficult to make, and available in unpredictable, limited quantities.* Because only perfectly botrytised berries are selected, more than 80 percent of the grapes, on average, that were on the vines in the spring never make it to the winery at harvest.

*Redolent of apricot and fig, Dolce offers layered, honey-like flavors with tremendous balance, concentration and depth.* Barrel fermentation and aging in 100 percent new French oak provides hints of vanilla and toast. Dolce's bright acidity gives the wine a refreshing, clean finish, without being cloying.

Dolce can be enjoyed entirely on its own, or paired with a variety of foods, including blue cheeses, fruit, shell fish or foie gras. *When serving with dessert, make sure the dessert is less sweet than the wine.* Visit [www.dolcewine.com](http://www.dolcewine.com) for more food pairing suggestions.

*The most effective way to promote Dolce is to offer it by the glass.* Dolce by the glass provides a selling opportunity when a customer wants something other than Cognac, Port, grappa or single malts. Dolce is less heavy on the palate and lower in alcohol, yet has enough richness and complexity to satisfy just about everyone who tries it.

*The Riedel crystal glassware with the Dolce logo allows the wine to be shown at its best.* The bottom of the squiggle on the glass indicates a two-ounce pour.

*Dolce can be enjoyed for up to two weeks after opening,* when the bottle is kept firmly sealed and stored on the refrigerator shelf.





DOLCE