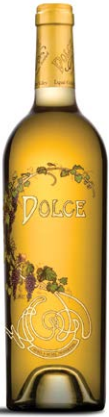




LIQUID GOLD *from* NAPA VALLEY



2016 *Wine Notes*

Appellation
Napa Valley

Varietals
88% Semillon
12% Sauvignon Blanc

Fermentation Time
1 – 2 months

Residual Sugar at Bottling
15.0° Brix

Director of Winemaking
Andrew Delos

Harvest Dates
October 27 – November 7, 2016

Aging
28 months in French oak (100% new)

Release Date
Fall 2020 to wine club,
general release in 2023

Winemaker
Greg Allen

VINEYARD *Notes*

Dolce's 20-acre vineyards are located in Coombsville, east of the city of Napa, and are situated at the base of the Vaca Mountains, which define the eastern border of the valley. The volcanic soil is loose and well drained, and the west-facing vineyard is protected from the prevailing winds so that the damp, morning fog of autumn—a very important factor in the development of *Botrytis cinerea*—hangs longer amongst the vines, often until midday. A combination of high humidity followed by drying conditions encourages, but does not guarantee, the growth of *Botrytis*. As the mold develops, its coverage is seemingly random with individual berries succumbing to *Botrytis* at different rates, if at all.

HARVEST *Notes*

The 2016 growing season was favorable in terms of weather and grape quality and yields. Vine growth was off to a great start following steady winter rains persisting into early spring. The temperate conditions of summer sustained berry development to the point of delicious ripeness. Late October rains induced a bloom of *Botrytis* that was widespread throughout Dolce's vineyard blocks. We commenced harvest on October 27 selecting those berries showing signs of *Botrytis* and desired levels of concentration. Dolce's thoughtful and meticulous harvesting crew made six harvest passes and finishing on November 7. Of that effort, we produced ten unique batches of wine that fermented in new French oak barrels from one to two months and aged separately and sur lies for thirty-two months before all lots were combined into the master blend and bottled.

SENSORY *Evaluation*

Dolce's style goals are foremost to express the fruitfulness of the vintage nuanced with spice, for the aromas, flavors and finish to be lifted, reminiscent of one another, and enduring, and for the finishing impressions to compel a second sip. The 2016 vintage exemplifies all those traits beginning with aromas of apricot, pear, honeysuckle, all-spice, and vanilla. Similar fruitful flavors follow the oily and lively entry but this vintage has flavors also suggestive of a treat along the lines of crème brûlée and bread pudding. The texture is particularly watering on entry carries the flavors into its long, juicy and satisfying finish!