2015
Wine Notes

Appellation
Napa Valley

Harvest Dates
November 30 – December 5, 2015

Variatals
90% Semillon
10% Sauvignon Blanc

Aging
28 months in French oak (100% new)

Fermentation Time
1 – 2 months

Release Date
December 2019

Residual Sugar at Bottling
15.0º Brix

Director of Winemaking
Dirk Hampson

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

A beautifully rainy December carried into a warm and dry January. Light rain arrived in February followed by dry conditions which continued into spring. An early budbreak preceded cool and breezy spring months. This weather extended bloom and set in our Chardonnay vineyards, leading to light variability and low yields. The summer months brought higher temperatures in June that persisted through September. Relief arrived in the form of a couple rain events in early November followed by a couple weeks of drying conditions, inducing the growth of Botrytis and the subsequent concentration of flavors and sugars. Harvest began on November 30th with single berry selection continuing on consecutive days through December 5.

SENSORY Evaluation

The 2015 Dolce is fresh and fruity, with aromas of orange, lime, and apricot along with sweet floral notes of honeysuckle. This Dolce lands on the palate with a coating and pleasing thickness that carries the citrus flavors long into the finish. Key lime pie comes to mind as bakery spices combine with a creamy texture and mouthwatering citrus flavors.