



LIQUID GOLD *from* NAPA VALLEY



## 2014 Wine Notes

**Appellation**  
Napa Valley

**Varietals**  
90% Semillon  
10% Sauvignon Blanc

**Fermentation Time**  
1 – 3 months

**Residual Sugar at Bottling**  
15.0° Brix

**Director of Winemaking**  
Dirk Hampson

**Harvest Dates**  
October 10 – November 12, 2014

**Aging**  
32 months in French oak (100% new)

**Release Date**  
2018 release to wine club,  
estimated general release in 2020

**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*

Ample rainfall in the winter set the stage for an ideal growing season. Crop loads were favorable as Dolce's Semillon and Sauvignon Blanc vineyards produced ripe and delicious fruit in early September. A modest rain event in mid-September set the stage for a Botrytis bloom impacting nearly three-quarters of Dolce's grape cluster. A few weeks of drying conditions induced the desired levels of concentration and led to an intensive six days of single-berry harvesting before two late-October rainstorms forced us out of the vineyards. We returned for two additional days of harvesting, totaling nine total passes through the vineyards, and concluded on November 12.

### SENSORY *Evaluation*

The 2014 Dolce offers lifted tropical fruit notes. Characteristics of Dolce, the fruit-driven flavors follow the promise of the aromatics and an enticing blend of exotic notes are carried long into the finish. Together with notes of ripe, fresh loquat, orange, and apricot, the richness of this vintage is expressed with a vanilla crème brûlée character reminiscent of bakery smells, and flavors of caramelized custard. The wine's texture is silky with mouth-filling volume and a long finish carrying the fruitful flavors; altogether this vintage is a delight to the senses.