



LIQUID GOLD *from* NAPA VALLEY

FACT SHEET

WINERY *Address*

1350 Acacia Drive
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CURRENT *Release*

2006 Dolce

CAVE *Collection*

Dolce is renowned for its ability to gracefully age and become more nuanced and elegant with time. The Cave Collection allows for the limited release of wines with additional age, for a number of years after the vintage. The vintages currently available from the Cave Collection include:

1998 - 2001
2003 - 2004

WINERY *Background*

Napa Valley's Dolce Winery is the only winery in North America that is solely devoted to producing a single, late harvest wine. Named from the Italian phrase Dolce Far Niente – sweet to do nothing – Dolce (pronounced dol' chay) began in 1985 as an idea over a glass of Chardonnay at Far Niente. The 1989 vintage, released in 1992, marked the first commercial release of the wine and the launch of Dolce as its own separate winery.

DOLCE, LIQUID GOLD *from* NAPA VALLEY

By its nature, Dolce is a rare wine. It is produced by leaving ripe Semillon and Sauvignon Blanc grapes on the vine late in the harvest season and, if the right weather conditions occur, allowing a mold called botrytis cinerea, commonly known as noble rot, to attack the grapes. The botrytis shrivels the grapes, evaporating the water while concentrating the sugars and flavors.

More than a decade after its commercial debut, Dolce has been able to produce wine in every vintage since 1989. The quantity has varied greatly, from as few as 300 cases to as many as 3,000, depending on how much botrytis develops each year. Plans to expand the future production of Dolce are underway. Currently produced from its own 20-acre vineyard in the Coombsville area, additional acreage has been planted with the hope that the culture of botrytis will take hold and proliferate.