



# *Dolce*

## *2001 Wine Notes*

### *Napa Valley*

*Appellation: Napa Valley*

*Harvest Dates: Oct. 15 – 22, 2001*

*Fermentation Time: 3 – 12 weeks*

*Residual Sugar at Bottling: 12.4%*

*Release Date: January 2005*

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

*Aging: 29 months in French oak (100% new)*

*Alcohol: 14.1%*

*Cases Produced: 2000 cases (nine-liter cases)*

#### **Vineyard Notes**

The 20-acre Dolce vineyard is located in Coombsville, east of the city of Napa, and is 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 – a very important factor in the development of Botrytis cinerea – hangs longer among 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 development of Botrytis was earlier and more prevalent this year than one could have hoped for. As is often the case, the variable that we cannot control proved to be the crucial factor: the weather. The onset and development of Botrytis began with a half-inch of rain that fell during a spectacular electrical storm on September 25, 2001, and was fueled by two weeks of warm and dry weather conditions. The Botrytis-induced concentration of grape sugar and flavor rapidly occurred in mid-October during a brief two-day period of ninety-plus-degree weather and extremely low humidity. We couldn't pick the fruit fast enough! After the rain-drenched harvest of '00, this vintage will be fondly remembered for years to come.

#### **Sensory Evaluation**

The 2001 Dolce was aged on its primary fermentation lees for two-and-a-half years in new French oak, resulting in a richer sense of earthy complexity behind the unctuous fruit-driven style of Dolce. Each of the 105 barrels were regularly tasted and evaluated over the course of extended aging. Eighty-two of these barrels, reflecting the highest quality and the classic Dolce style, were selected for the master blend. The qualities that stand out in this vintage are the exceptionally honeyed Botrytis character that naturally follows such a growing season, the fruity aromas of dried apricot and orange rind, and accents of minerals and earthiness. The coating and inviting entry is followed by a rounded, balanced and mouth-watering palate of pear and tropical fruits. Our experience with previous vintages suggests that this compelling blend will continue to develop its bottle bouquet and be enjoyable for years to come.

*Dirk Hampson*  
*Director of Winemaking*

*Greg Allen*  
*Winemaker*

*The meticulous attention we give to each step of Dolce's production ensures we are able to craft the finest late harvest wine.*

# **DOLCE**

*Liquid Gold from Napa Valley*

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