



LIQUID GOLD *from* NAPA VALLEY



2006 *Wine Notes*

Appellation

Napa Valley

Harvest Dates

October 31 – November 10, 2006

Varietals

80% Semillon
20% Sauvignon Blanc

Aging

31 months in French oak (100% new)

Fermentation Time

3 – 20 weeks

Release Date

September 2010

Residual Sugar at Bottling

13.0%

Director of Winemaking

Dirk Hampson

Winemaker

Greg Allen

VINEYARD Notes

Dolce's 20 vineyard acres 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 vines emerged from dormancy slightly later than normal, probably related to cool weather and frequent winter rainstorms persisting into late April. Aside from a soggy start and brief July heat wave, the growing conditions over most of the 2006 season were nearly ideal. Dolce's Semillon and Sauvignon Blanc showed all the signs of ripeness by mid-September, but remained on the vine for nearly two months. The development of Botrytis in mid-October and the subsequent berry concentration over the course of two weeks finally produced grapes to Dolce's standards. Harvest began on Halloween and continued for about two weeks. The last of the Botrytized clusters were harvested just before the rain began in mid-November.

SENSORY Evaluation

The 2006 Dolce is intensely fruity, driven by aromas of citrus and stone fruits, and layered with notes of honey and spice. Ripe peach and pear dominate in the nose and are complemented with notes of orange zest, dried apricot and fig. The palate is loaded with ripe and juicy apricot. It begins with a silky entry, followed by an unctuous and balanced midpalate, and a mouthwatering, clean finish. With time we expect the emergence of the bottle bouquet, together with a subtle minerality, will beautifully showcase the fruit-forward nature of this youngster.

