



Dolce

1993 Wine Notes

Napa Valley

Appellation: Napa Valley

Harvest Dates: Oct 10 – Nov 12, 1993 *Varietals: 95% Semillon, 5% Sauvignon Blanc*

Fermentation Time: 3 – 4 weeks *Aging: 18 – 23 months in French oak (100% new)*

Residual Sugar at Bottling: 9.5% *Alcohol: 11.2%*

Release Date: Spring 1996 *Cases Produced: 900 cases*

Vineyard Notes

The 27-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. Seventeen acres are currently in production; the remaining ten acres were planted in 2001. 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 component in the development of botrytis – hangs longer among the vines, often until mid-day. A combination of high humidity followed by drying encourages, but does not guarantee, the growth of botrytis cinerea. When the mold does develop, its coverage is uneven and individual berries become botrytised at different rates.

Harvest Notes

In 1993, the younger vines matured earlier and were the first to be affected by botrytis, but the older vines had more significant amounts of botrytis. A combination of patience and vineyard location, where morning fog lingers to midday, rewarded our trained pickers with three separate trips through our vineyard to collect only the parts of clusters affected by botrytis. Unfortunately, bees attracted by the high sugar of the botrytised grapes wiped out much of the crop and cut the harvest short in early November.

Tasting Notes

The rich, exotic fruit flavors and the honeyed botrytis character of the wine are complimented by toasty oak overtones. The intensity of the wine due to the sugar and rich flavors is balanced by a long, clean finish which holds out the promise that the 1993 Dolce will prove ever more complex and enjoyable for many 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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