**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**

After a chilly and rainy winter, the 2011 growing season began in April with a delayed budbreak. A cool, wet spring slowed development, and bloom and veraison occurred later than usual. Progress continued at this pace through the mild but uncharacteristically rainy summer, and it became apparent that the vines were setting a relatively low-yielding crop. The fruit achieved full ripeness in late September. A half-inch of rain sprinkled over the first week of October, which unleashed a tremendous bloom of Botrytis throughout the vineyards. We harvested deliciously concentrated fruit over six passes spanning October 25 through 29, just before a storm dumped a season-ending two inches of rain over the first week of November.

**SENSORY Evaluation**

The 2011 Dolce presents butterscotch and citrus fruit aromas enriched with toasted caramel crème brûlée and vanilla. As promised by the orange and citrus blossom aromas, similarly driven flavors mingled with honeysuckle and butterscotch are foremost on the palate. This wine’s balance of sweetness and mouthwatering acidity offers a compelling sense of volume, and the coating texture progresses to a structured and lengthy finish.