



## *Dolce 2010* with **CREAMY SHORTRIB RISOTTO**

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Late-harvest Sémillon and Sauvignon Blanc from Napa Valley are combined to deliver liquid gold: a wine with whispering brown spice notes, caramel, honeysuckle, and, since the Sémillon is dominant, there is apricot with herbaceous undertones. Dolce is weighty in the mouth yet not cloying, dropping hints of lemon meringue on the back palate and framed with acidity and texture. Risotto offers the ideal silky smooth texture and creaminess to complement the wine while the braised short rib offers a gamy weight to balance out Dolce's sweetness.