



LIQUID GOLD *from* NAPA VALLEY



2013 Wine Notes

Appellation
Napa Valley

Varietals
90% Semillon
10% Sauvignon Blanc

Fermentation Time
1 – 3 months

Residual Sugar at Bottling
14.9° Brix

Director of Winemaking
Dirk Hampson

Harvest Dates
October 18 – December 5, 2013

Aging
32 months in French oak (100% new)

Release Date
2017 release to wine club,
estimated general release in 2019

Winemaker
Greg Allen

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*

This year began with a near-rainless January and February followed by warm weather in the spring. This growing season was the driest in history, with 3.9 inches of rainfall. About one-quarter of Dolce's Semillon fruit experienced *Botrytis* in early October. This resulted in a selective harvest pass and the creation of four batches of wine. Light rains in late November induced a *Botrytis* bloom. After a couple weeks of dry weather, the last of Dolce's concentrated berries were harvested. We made nine harvest passes from October 18 through December 5.

SENSORY *Evaluation*

The 2013 Dolce offers lifted and youthful aromas of orange zest, vanilla bean and butterscotch with subtle notes of minerality and oak-derived spices. The entry is juicy, and Dolce's signature texture is lively and enduring on the palate leading to a mouthwatering finish. Flavors of orange, pear and dried apricot mingle together with rich caramel notes and hints of minerals that make this vintage a delicious expression of the season's exceptional ripeness.