



LIQUID GOLD *from* NAPA VALLEY



2018 *Wine Notes*

Appellation
Napa Valley

Varietals
63% Semillon
37% Sauvignon Blanc

Harvest Dates
November 26 & 27, 2018

Aging
32 months in French oak (100% new)

Release Date
2022 release to wine club,
estimated general release in 2024

Director of Winemaking
Andrew Delos

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*

The 2018 growing season started with heavy and much needed rains followed by moderate spring weather which produced a bountiful and delicious crop. The mild temperatures of summertime brought plenty of sunshine and optimal ripening conditions but the dry autumn weather delayed the onset of *Botrytis* and compressed the harvest season to two short days in late November, yielding fruit of high quality but historically low amounts.

SENSORY *Evaluation*

The 2018 Dolce is youthfully fruity with layered aromas ranging from stone fruits to citrus, peach, apricot, and candied orange. In the mouth, the citrus aromas shift to a nectar of similar mixed fruits along with flavors of butterscotch and baking spices. The juicy and watering entry evolves into a creamy and coating texture that is rich yet balanced through the finish.