



SOLEIL

2005 SOLEIL – *Sonoma County*

WINE ENTHUSIAST
May 2009

90 Points - A Sauternes-style white dessert blend of Sauvignon Blanc and Sémillon, and quite a good one. Shows sweet flavors of apricot jam, pineapples, vanilla crème brûlée and spices, with fine, crisp acidity for clean balance.

2003 SOLEIL – *Sonoma County*

WINE ENTHUSIAST
May 2006

87 Points - Very sweet, with powerful apricot, tangerine, pineapple and crème brûlée flavors and good acidity to balance out the sugar. Vanilla ice cream would be a good match.

FINE COOKING
December 2002

“Editors’ Pick!”

GOURMET MAGAZINE
December 2002
-Good Living Wine Notes-
by Gerald Asher

“Four Wines and a Brandy!” - To close our Lucullan feast, Robert Mondavi’s 1998 Botrytis Sauvignon Blanc has the honeyed aroma typical of grapes shriveled by botrytis, and a golden flavor to back it up. Dolce is based on Sémillon with a bit of Sauvignon Blanc, and Dry Creek’s Soleil is long and luscious.

LAST UPDATE: APRIL 2012