



2005 SOLEIL LATE HARVEST DESSERT WINE

GRAPES 62% Sauvignon Blanc, 38% Semillon

APPELLATION Sonoma County

HARVEST November 10, 2005

FERMENTATION 100% barrel fermented

BARREL AGING 15 months in French oak,
20% new oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.84

PH 3.37

RESIDUAL SUGAR 10%

WINEMAKER COMMENTS

This proprietary blend of Sauvignon Blanc and Semillon, two white noble Bordeaux varieties, displays a brilliant honeyed/golden color making it immediately appealing. Inviting aromas of vanilla, rose petal, honey and apricot leap from the glass and provide an exciting preview for the palate. Richly textured and delicate at the same time, this delicious wine displays a wonderful Asian spice character, which balances out the sweet apricot and vanilla. Serve this wine well chilled and enjoy it as an after-dinner complement, or with a fruit dessert such as peach pie and vanilla ice cream.



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