



## 2003 SOLEIL

### **Wine Enthusiast – “87 POINTS”**

*May 2006*

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.

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### **Fine Cooking - “EDITORS’ PICK”**

*December 2002*

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### **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.

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### **Fine Cooking**

*January 2005*

UNCORK A BOTTLE OF DESSERT WINE AFTER DINNER *by Tim Gaiser*

If you’re opening a late-harvest dessert wine...like one of these:

...serve a wide variety of cheeses such as: Sheep’s milk feta, Aged cheddar, roquefort and stilton.

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### **San Francisco Chronicle Northern CA Wine Competition 2003**

**GOLD MEDAL**

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### **Tasters Guild International Wine Judging 2002**

**GOLD MEDAL**