

2007 SOLEIL, LATE HARVEST DESSERT WINE – DRY CREEK VALLEY



HISTORY

Producing a quality late harvest wine is almost fully dependant on Mother Nature. In order to achieve ideal ripeness, we allow the grapes to achieve Botrytis Cinera, or noble rot. In some vintages, the grapes never get ripe enough and we end up missing a vintage. In other words, late harvest wines are not an exact science. This particular bottling blends Sauvignon Blanc and Semillon together, producing a Sauternes-style wine that is at once rich and delicate, displaying incredible floral qualities and amazing balance and structure.

GROWING SEASON

The 2007 vintage will go down as perhaps one of the finest vintages in the past 20 years. A near perfect set in the vineyard was followed by superb growing conditions in the early and late spring months. The weather remained warm and dry during the growing and harvest seasons, with moderate temperatures, allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

At first swirl, this 100% estate bottled wine displays deep aromas of apricot, honey, and peaches. On the palate, a wonderful balance of sweetness and acidity mingle with more nuanced characters of vanilla bean and lemon verbena. This wine really shines on the finish, however, seeming to last for several minutes and never feeling too sweet or overly cloying. Truly a magical experience, this incredible wine begs for another sip and perhaps a warm fruit cobbler with vanilla ice cream.

2005 Vintage

90 Points
Wine Enthusiast Magazine



RELEASE DATE	December 2011
BLEND	62% Semillon, 38% Sauvignon Blanc
APPELLATION	Dry Creek Valley
HARVEST DATES	October 11, 2007
ALCOHOL	13.8%
BRIX	Average 34.0
FERMENTATION	100% barrel fermented
pH	3.39
TA	0.82g/100mL
RESIDUAL SUGAR	10%
BARREL AGING	14 months in French oak, 100% new oak
SOILS	Sandy, valley floor soils
VINE AGE	13 years in age
YIELDS	Appox. 2 tons per acre