



2005 SOLEIL

Wine Enthusiast – “90 POINTS”

May 2009

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 blanc.

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.

Fine Cooking - “EDITORS’ PICK”

December 2002

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.

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.

San Francisco Chronicle Northern CA Wine Competition 2003

GOLD MEDAL

Tasters Guild International Wine Judging 2002

GOLD MEDAL