

## 2013 SOLEIL – 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 Cinerea, 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 2013 harvest will be remembered as a season of near perfect growing conditions. It was also one of our driest seasons on record. By mid-January, it seemed that Mother Nature turned off the rain spigot. Overall, winter was extremely mild. Spring budbreak was normal with frost of little or no concern. The summer growing season was outstanding with moderate temperatures. A few heat spikes in late May and early June had us thinking it would be an unusually warm summer. However, July, August and September were beautiful with moderate temperatures. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

### WINEMAKER COMMENTS

At first swirl, this 100% estate bottled late harvest wine displays elegant aromas of apricot, white peach, honey and allspice. On the palate, the texture is velvety and soft with a wonderful balance of sweetness and acidity. Fresh vanilla bean, lemon verbena and baking spice notes continue to build additional flavor. This wine shines on the finish, feeling balanced and harmonious with beautiful sweet ripe peach notes that are never overly cloying. A beautiful wine from start to finish!

RELEASE DATE	November 2015
BLEND	75% Sauvignon Blanc, 25% Semillon
APPELLATION	Dry Creek Valley
HARVEST DATES	November 8, 2013
ALCOHOL	14.5%
FERMENTATION	Barrel fermented in once-used and older barrels at average of 61° F.
BRIX	Average 37.8
PH	3.70
TA	5.8g/L
SOILS	Alluvial, Yolo sandy loam, valley floor
VINE AGE	Average 14 years
YIELDS	Approximately 1.5 tons per acre

