



## 2019 'DOLCEZZA' LATE-HARVEST – Estate Grown, Edna Valley



The ocean-influenced Edna Valley is ideal for cool-climate grape varieties. Fog is common overnight and into the mornings, but with it comes the constant spectre of fungal pressure. Among these, *Botrytis cineria* is the 'Noble Rot' known for its role in producing the great sweet wines of Sauternes and Barsac - when conditions are just right, it can pierce the skin of the grape, drawing out moisture, to concentrate and amplify flavors and transform the crop into the basis for sublime, long-lived wines.

In the Edna Valley, too often *Botrytis* comes along with other less desired species that render the crop useless and force us to drop the affected clusters to the vineyard floor. But in 2019, a mild outbreak in our white wine varieties came along with the warm dry afternoons needed to bring the desired positive effect. We acted quickly, and moved crews through the vines in several passes, harvesting clusters and parts of clusters in which the grapes had transformed into soft, honeyed raisins. Careful hand-sorting, a long, gentle pressing to extract the sugary juice, and long slow fermentation in French oak and Acacia barrels served to birth this 'Little Sweet One' or 'DOLCEZZA'

- 63% Chenin Blanc, 37% Chardonnay
- COE-301, COE-142 Estate Grown
- Harvested 10/16 & 10/19
- 33.5° average Brix
- Barrel fermentation in 70% French oak and 30% Acacia barrels
- 19 months sur-lees barrel aging

**pH:** 3.46  
**TA:** 7.8 g/l  
**Alc:** 15.0%  
**RS:** 8.9%  
**Cases:** 223 cases  
(12x500ml)

Light green-gold. Aromas of poached peach, wet stone and honeycomb, with floral citrus blossom notes. On the palate peaches, marzipan, and honey. Smooth palate feel, sweet but balanced by acidity.

DOLCEZZA is a natural with cheeses or fruit based desserts, but as with Sauternes, it should also pair nicely with pâté or foie gras.