

NEW RELEASE!

Late Harvest wines are the perfect way to end an evening of great wine and food. What makes these wines special is that they are produced only when growing conditions are optimal. Each of these wines showcase unique late harvest characters while also displaying balance, finesse and depth which make them extremely food friendly.



2005 SOLEIL *Sonoma County*

GRAPES:

62% Sauvignon Blanc,
38% Semillon

APPELLATION:

Sonoma County

HARVEST:

November 10, 2005

FERMENTATION:

100% barrel fermented

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.84

pH: 3.37

RESIDUAL SUGAR: 10%

2004 LATE HARVEST ZINFANDEL *Sonoma County*

GRAPES:

100% Zinfandel

APPELLATION:

Sonoma County

HARVEST:

September 16, 2004

BARREL AGING:

25 months in French
oak, 30% new oak

FERMENTATION:

Fermented in small 1/2 ton
bins for 42 days

ALCOHOL: 13.0%

TOTAL ACIDITY: 0.75

pH: 3.71

RESIDUAL SUGAR: 14.0%



Dry Creek
VINEYARD