Far Niente

A rich and luxurious expression of Napa Valley's Coombsville region, the Far Niente Dolce offers a delightful experience of botrytized Semillon and Sauvignon Blanc, highlighted by a harmonious blend of sweetness and acidity.

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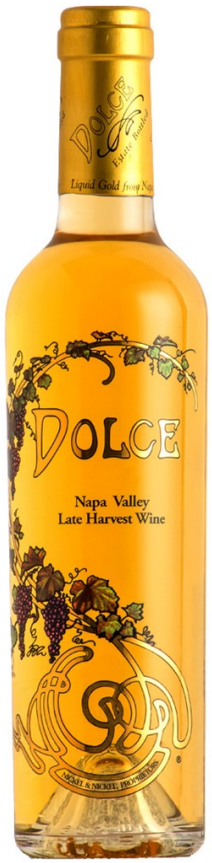
THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885



Dolce 2021

California, USA

Region and Vineyards

The **Dolce** vineyards are located in **Coombsville**, a cool-climate region nestled at the base of the **Vaca Mountains**, east of the city of Napa. This area benefits from **volcanic soils** that are loose and well-draining, perfect for cultivating Semillon and Sauvignon Blanc. The unique topography allows the vineyards to experience lingering **morning fog**, which is crucial for the development of **Botrytis cinerea**, also known as "noble rot." This mold concentrates the sugars in the grapes, enhancing the flavors and creating the rich, sweet profile characteristic of Dolce.

The region's **high humidity** during autumn, followed by dry conditions, fosters the growth of **Botrytis**, although it occurs sporadically, affecting individual berries at different rates. This natural variability contributes to the complexity and depth of the wine, as only the most perfectly botrytized grapes are selected during the harvest.

Winemaking

The **Dolce** is a blend of **90% Semillon** and **10% Sauvignon Blanc**, harvested late in the season. The botrytized grapes were meticulously selected, often berry by berry, to ensure the highest quality. The fermentation process, which took **1 to 2 months**, allowed the wine to develop its signature sweetness and complex flavors.

After fermentation, the wine was aged for **28 months in 100% new French oak barrels**, which adds layers of vanilla and spice to the wine's rich fruit profile. The residual sugar content at bottling was **15.0º Brix**, resulting in a lusciously sweet but balanced dessert wine.

Alcohol :13,00 %

Composition: 90% Sémillon, 10% Sauvignon Blanc

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Tasting Notes

- **Aroma**: The nose is fresh and enticing, with aromas of **orange**, **lime**, and **apricot**, accompanied by delicate floral notes of **honeysuckle**.
- **Palate**: The wine lands on the palate with a **creamy texture** and a pleasing thickness that coats the mouth. Flavors of **citrus**, particularly **key lime pie**, are complemented by hints of **bakery spices** and a mouthwatering acidity that lingers.
- **Finish**: The finish is long and luxurious, with the vibrant citrus flavors and creamy texture persisting alongside subtle spice notes.

Did you know?

Far Niente Dolce is often referred to as **"liquid gold"**, a testament to its luxurious nature and the painstaking efforts that go into producing each vintage. The development of **Botrytis cinerea**, the noble rot, requires precise weather conditions, making each vintage unique and a prized example of Napa Valley's ability to produce world-class dessert wines.

Wine Pairing Ideas

- **Blue cheese**: The salty, pungent flavors of blue cheese create a perfect counterpoint to the sweetness of Dolce, balancing the palate with rich, contrasting flavors.
- **Fruit tarts**: A citrus or stone fruit tart enhances the natural fruitiness and acidity of the wine, creating a harmonious and refreshing dessert pairing.
- **Crème brûlée**: The creamy texture and caramelized top of crème brûlée pair beautifully with the wine's creamy mouthfeel and citrus-driven profile.

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Robert Parker (RP) : 94 Points (2014)

A 90-10 blend of Sémillon and Sauvignon Blanc, the 2014 Dolce Late Harvest Wine spent 30 months in 100% new French oak. The result is slightly nutty on the nose, with scents of dried apricot, cinnamon and clove. For a botrytized wine, it's not overly big or rich but nicely balanced, sweet but fresh, with just enough phenolics on the finish to keep it from becoming cloying. The release price is for a 375-milliliter bottle.