

DOLCE

Liquid Gold from Napa Valley

Founded

1985

Winemaker

Greg Allen

Wine

Dolce Napa Valley

Since its founding in 1985, Dolce has become America's greatest late-harvest dessert wine, and its name is synonymous with Napa Valley luxury. Dolce is renowned as a classic Sauternes-inspired dessert wine made from Sémillon and Sauvignon Blanc; the traditional white grapes grown in Bordeaux. The wine is crafted exclusively from estate-owned vineyards in the Coombsville appellation, a temperate growing region nestled in the foothills of the Vaca Mountains, east of the city of Napa, which is naturally well-suited to botrytis cinerea, commonly known as Noble Rot.

Founded by Oakville's Far Niente Wine Estates, Dolce remains the only winery in the Napa Valley dedicated to the production of a single late-harvest dessert wine. The 1989 vintage, released in 1992 – a full seven years after the initial vintage -- marked the first commercial release of the wine and the launch of Dolce as its own separate winery. Today, the winery remains a leader in world-class late harvest dessert wines, and is the sole late-harvest wine brand within the Far Niente Wine Estates portfolio.

By its nature, Dolce is a rare and luxurious wine. It is produced by leaving ripe Sémillon and Sauvignon Blanc grapes on the vine late into the harvest season and, if the right weather conditions occur, allows for botrytis cinerea, a beneficial fungus, to affect the grapes. The botrytis shrivels the grapes, evaporating the water while concentrating the sugars and flavors.

During harvest, the grapes are handpicked over several passes. Individual clusters, partial clusters or even single berries are chosen. The harvest usually lasts six weeks or more, depending on conditions, and often ends in late November or early December. Dolce Winemaker Greg Allen then presses the fragile grapes to release their rich, sugary juice, which is barrel fermented and aged in 100 percent French oak. The resulting wine fuses this gift of Mother Nature with craftsmanship in a wine unlike any other in Napa Valley.



About Far Niente Family of Wineries and Vineyards

Far Niente Wine Estates is a family of California wineries linked by a joint mission: To produce world-class wines representative of their home vineyards and grape varieties. Built around Oakville's Far Niente Estate, originally established by John Benson in 1885, Far Niente Wine Estates is committed to elevating California's finest terroirs through precision winemaking and conscientious farming. Abandoned during Prohibition, the original Oakville estate was restored by the Nickel family, and resumed wine production in 1982. Preserving and expanding the Napa legacy that began on this land over 135 years ago inspired Far Niente Wine Estates to gradually expand in the Napa and Russian River Valleys. The family of wineries includes several Cabernet Sauvignon-focused wineries including single-vineyard Cabernet pioneer Nickel & Nickel; the blend-focused Bella Union estate in Rutherford; and Post and Beam, a winery inspired by the America's iconic post and beam barns, and dedicated to crafting equally long-lived, classic wines. Far Niente Wine Estates also includes EnRoute, a Russian River Valley estate devoted to world-class Pinot Noir; and Dolce, America's leading late-harvest dessert wine.

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Greg Allen, Winemaker, Dolce

Greg Allen has been at the winemaking helm of Dolce since 2001, and he meticulously shepherds each vintage of Dolce from start to finish. His dedicated stewardship has allowed Dolce to cement its status as America's finest late-harvest wine.

While studying enology, Greg worked as an intern at Far Niente among other California and international estates.

A San Diego native, Allen pursued a PhD in engineering before diving headfirst into wine and graduating from UC Davis with a degree in enology. After a lab colleague routinely shared wines with Greg at lunch, he began pursuing a career in winemaking and hasn't looked back for over twenty years.