



SOLEIL

Dry Creek Valley

HISTORY

Crafting an exceptional late harvest wine requires patience, perseverance and a little help from Mother Nature. The ideal conditions must align for Botrytis cinerea, or noble rot, to develop and concentrate the grapes' natural sugars and flavors. Over the years, we've had promising harvests that ultimately fell short of our exacting standards. Our last Soleil was produced in 2013, making this long-awaited return especially rewarding. Blending Sauvignon Blanc and Sémillon in the tradition of Sauternes, this rare wine reflects our commitment to producing something truly special, no matter how long the wait.

GROWING SEASON

The 2024 and 2025 growing seasons both followed wet winters, but unfolded quite differently. A cool spring in 2024 gave way to unusually warm summer temperatures that accelerated ripening, resulting in an early harvest completed by mid-October. In contrast, 2025 enjoyed mild spring weather, an even fruit set and a notably cool summer with few heat spikes. These conditions encouraged slow, uniform ripening, with most vineyards harvested one to two weeks later than normal. The resulting wine brings together the rich, ripe character of 2024 with the bright acidity and nuanced complexity of 2025, showcasing the best of both vintages.

WINEMAKER COMMENTS

Soleil opens with luscious aromas of lemon marmalade, orange candy and grilled lemon, layered with ripe apricot, peach and poached pear. Inviting notes of apple pie, citrus honey, cinnamon, nutmeg and allspice add warmth and complexity. On the palate, concentrated flavors of lemon and orange marmalade mingle with peach cobbler, honeyed Fuji apple, apricot and caramelized pineapple. Hints of candied ginger, white pepper and baking spices provide intriguing accents. Rich and viscous, the wine offers remarkable weight and texture through the mid-palate, beautifully balanced by bright acidity that brings freshness to the lingering finish.

BLEND

71% Sauvignon Blanc, 29% Semillon

FERMENTATION

100% stainless steel fermented at an average of 52–54°F for 18 days

ALCOHOL | 13.8%

BRIX | 34.2

PH | 3.49 TA | 7.1 g/L

VINE AGE | 4–25 years

RESIDUAL SUGAR | 11%

HARVEST DATES

November 5, 2024 & October 23, 2025

SOILS

Gravelly loam, valley floor, ancient alluvial

