



2014 DOLCETTO, SANTA YNEZ VALLEY

THE CRAFT

VINEYARDS: Walker & Honea Vineyards

FERMENTATION: 100% Native Yeast

AGING: 16 months

BARREL: Neutral Oak

BOTTLED: February 2016

ALCOHOL: 13.5%

PRODUCTION: 1600 cases

SRP: \$22/bottle

THE STORY

"In the hierarchy of the wines of the Piemonte region of northwest Italy, Dolcetto occupies that space of "wine that I want open in my kitchen...every day." While the noble Nebbiolo and even Barberas garner the attention, accolades (and prices) associated with special occasions, Dolcetto is that easy-going friend that you just love hanging out with, a wine that doesn't have to try too hard; a simple, everyday wine that it a pleasure to be around.

"Dolcetto" translates to "little sweet one" – not because it is a sweet wine (it is perfectly dry) but because it is so easy to work with—in the vineyard, in the cellar and in the glass. Our 2014 vintage captures the varietal's easygoing nature, with a brilliant ruby-red color in the glass, inviting a first sip.

TASTING NOTES

The nose is youthful and bright, full of red and Bing cherries. On the palate, notes of hard candy, with a lively Jolly Rancher-like cherry flavor. Mid-palate notes of cardamom, with a pleasurable, slightly herbal finish, with a trace of basil. The characteristics of Dolcetto shine through: a graceful balance of acidity and light tannins, alongside a youthful exuberance and freshness that make the varietal so versatile at the table.

FOOD PAIRINGS

Similar in weight to your favorite Pinot Noir, Dolcetto pairs well with antipasti, pastas with meat sauces, grilled fish, roasted poultry, and of course...pizza! Pour a glass and enjoy during kitchen meal prep, or on the patio while grilling.

DRINKING WINDOW

Enjoy in its youth and serve either at cellar temperature or slightly chilled.

