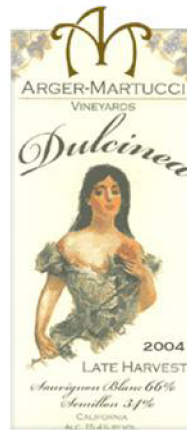


## 2006 Arger-Martucci Vineyards Dulcinea



The 2006 Dulcinea is comprised of 90 % Sauvignon Blanc harvested at 38 brix and 10% Semillon harvested at 42 Brix. The residual sugar was 11.7% by weight. Each grape variety was heavily botrytis and individual bunches were hand selected. The entire clusters were placed in the press and gently squeezed for 3 hours. The wine was then aged in neutral, small French Nevers oak for 19 months. This wine is an incredibly rich, sauternes-style dessert wine. The bouquet gives immediate apricots and peaches that follow through on the palate. The texture is rich, but not cloying on the palate. The complexity of flavors is quite remarkable--peaches, a touch of tropical, and a hint of nutmeg. Only six barrels were produced. 176 cases produced.

