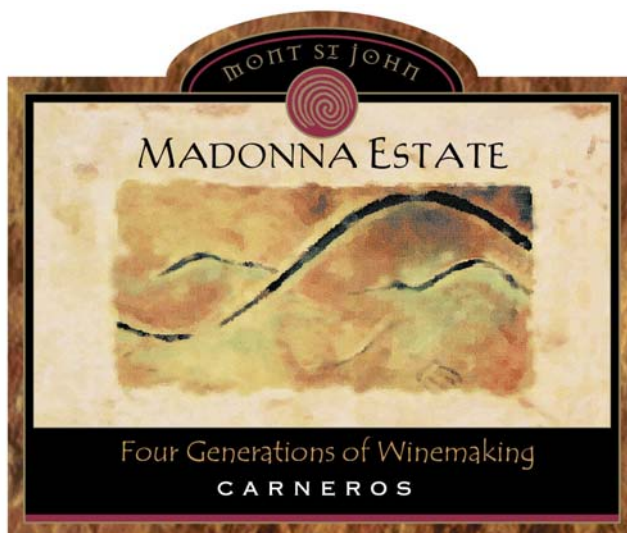


2006 DOLCETTO



WINE STATISTICS

COMPOSITION:	100% Dolcetto, 100% Organically Grown Grapes
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	September 3 rd
SUGAR AT HARVEST:	25 degrees Brix
AGING/COOPERAGE:	100% barrel fermented, small French oak barrels
ALCOHOL:	13.8% by volume
ACIDITY:	TA = .67g/100 ml; pH = 3.73
RELEASE DATE:	September 2008

WINEMAKER'S NOTES

Upon arrival at the winery, our Dolcetto grapes are de-stemmed, and the whole berries put into tank. The grapes are gently crushed and the must fermented at 85° F for nine days with Pasteur Red yeast. After pressing at near dryness, the wine is racked twice and placed in small French oak barrels for ten months. Our Dolcetto receives seven months of bottle age prior to release. Dolcetto is one of the primary grapes of the Piedmont in north-west Italy. It is usually quite underrated and can make exceptional wines with carefully cultivated vines. The bouquet of our Dolcetto is intensely fruity with sweet and ripe raspberries, blackberries, cassis and a hint of oak. Initially juicy and bright, the tannins fill the mouth showing a slight dryness and spice. This wine has an amazing finish, exposing its balanced flavors that cleanly lingers and leaves you yearning for another sip.

MADONNA ESTATE WINERY
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864
Fax: 707-257-2778

Toll Free: 1-888-724-2993
Web: madonnaestate.com