



TRINITAS
CELLARS

2013 SBLAM LATE HARVEST SAUVIGNON BLANC

POPE VALLEY

The 2013 SBLAM is Trinitas' first late harvest Sauvignon Blanc and got its name from the unlikeliest of places, a barrel barcode. We barrel tasted this wine and someone proclaimed "SBLAM!" The barcode on this barrel read "SBLAM" which reminded us of the nature of this wine, sweet and sublime!

Tech Info

Suggested Retail: \$32

Number of Cases: 340

Alcohol: 14.5%

Winemaking

The Sauvignon Blanc was hung on the vine until it reached 30.0brix. the grapes were whole cluster pressed then cold settled and barreled down. The SBLAM is barrel fermented in predominantly once used Russian oak, fermentation stopped naturally at 6.9 brix residual sugar. The wine is aged in barrel for 10 months.

Tasting Notes

The nose screams apricots and continues to exhibit the classic baking spice notes from the Russian oak. The slightest hints of orange liqueur can be picked up upon deeper examination. The palate continues the apricot flavors from the nose and introduces hints of pistachio and the richness of mascarpone cheese. The finish ends on a high note of sweet vanilla ice cream covered in Armagnac.

Vintage Notes

The 2013 vintage was another rock star year following an amazing 2012. There was a long, dry, and even growing season which is the perfect condition for winegrowing. This year allowed us to pick at the peak of ripeness which allow the wines to exhibit their most pure varietal characteristics.

