

Cobden Wini

2013 Late Harvest Sauvignon Blanc

Winemaker Notes

One of the highest rated Napa dessert wines in the past 15 years (by Wine Enthusiast), the Cobden Wini Late Harvest Sauvignon Blanc is loaded with aromatics ranging from honeysuckle to caramel. This is a rich wine with an epic mouthfeel. The perfect digestif after a great meal or just a perfect pairing with your favorite dessert.

It was hand picked and then whole cluster pressed, with delicate pressing done over a 12 hour period. The final press fraction was initially kept separate but was later blended back with the first pressings since quality was exceptional. Batonage (stirring the lees) and topping was done on a monthly basis. Fermentation was allowed to arrest naturally. Following a 15 month aging period, the wine was racked off the lees, and filtered using a crossflow filtration system and bottled. REMEMBER: To open, just corkscrew through the wax.

Vineyards

The 2013 Late Harvest Sauvignon Blanc was harvested deep into the growing season of 2013 on Nov 11th. The fruit was still quite robust and hadn't desiccated very much. Sugar at harvest was 390 g/L.

Technical notes

Barrel Description: 33% new French oak, 66% once used French Oak

Barrel aging: 15 months on the lees, with a monthly stirring

Variety: 100% Sauvignon Blanc

pH: 3.76

TA: 5.7 g/L

Alc: 15.4%

Residual Sugar: 132 g/L

