

THE
BRANDER
VINEYARD



Brander 2012 Cabernet Sauvignon Reserve

Each winter, we taste through every barrel of Cabernet Sauvignon from the vintage just concluded, and set aside those we feel represent the purest expression of our remarkable *terroir*. We carefully blend this handful of barrels together, then patiently age this wine for an extended period in new French oak before bottling. This becomes our Reserve Cabernet Sauvignon- the very best Cabernet our estate vineyard produces each year. This 2012 bottling is an irresistible example of our classic, old world-influenced winemaking style- graceful, delicious, compelling, and ageable. The nose delivers notes of holly-leaved cherry, rhubarb, whole cloves, fresh teak sawdust, and a hint of sun-warmed stones, while the layered, structured palate alludes to ripe cranberry, blood oranges, cassis, cedar box, and the slightest scintilla of iron minerality. Pair this with a fricassee of wild-foraged Chanterelles and rosemary pappardelle, duck confit, or a homemade ratatouille with a crusty baguette and some convivial company.

Technical Information:

Cases Produced: 98

Composition: 100% Brander Estate Vineyard

Vineyard Sources: 100% Brander Estate Vineyard, High-Density Block

Harvest Dates: October 12, 2012

Chemistry: Brix: 23.6; pH: 3.55

Winemaking: 14 months in entirely new, small French oak barrels

Bottling date: January 14th, 2014

Optimal drinking window: 2014-2024



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