

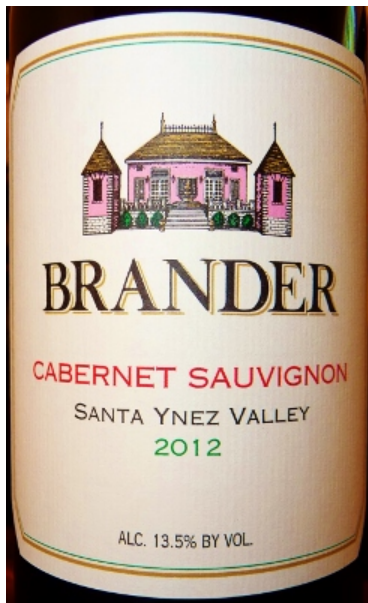
THE
BRANDER
VINEYARD



Brander 2012 Estate Cabernet Sauvignon

While The Brander Vineyard has long been renowned for our Sauvignon Blancs, we are also very proud of our distinctive, classically Bordeaux-styled Cabernets. This 2012 vintage offers gorgeous, pure fruit and presents an attractive, translucent dark ruby in the glass. A nose of crème de cassis, dried sour cherry, and Madagascar vanilla bean leads into a beautifully delineated palate, replete with minerality and accompanied by notes of new leather, raspberry, cured tobacco, and ripe wild blueberry. Pair with a rare garlic-rubbed filet with fingerling potatoes, a grilled root-vegetable potage with feta and rosemary and drizzled with 20-year Balsamic, or the ineffable joy of a warm companion and the deliciously elegiac light of a late Sunday afternoon.

Technical Information:



Cases Produces: 1794

Vineyard Sources: 100% Brander Estate

Composition: 100% Cabernet Sauvignon

Harvest Dates: October 10th-25th, 2012

Chemistry: Average Brix at harvest: 23.8; Average pH: 3.46

Winemaking: The estate grapes were 100% destemmed, separately fermented in small lots, and punched down by hand multiple times daily during fermentation. The wine was then pressed into 100% small French oak barrels, where it was aged for 10 months before final blending. This wine received a very gentle filtration prior to bottling.

Bottling date: September 6th, 2013

Optimal drinking window: 2013-2020