

THE
BRANDER
VINEYARD



Brander 2013 Bouchet

A blend of 70% Cabernet Sauvignon, 22% Cabernet Franc, and 8% Merlot, our 2013 Bouchet (in the Saint-Émilion region of Bordeaux, the name refers to Cabernet Franc) reflects our passion for producing beautifully balanced, classically-styled wines. An opaque ruby in color, the nose shows violets, mulberry, and tobacco leaf, while the gracefully structured palate showcases cedar chest, blackberries, hints of cassis and an intriguing orange liqueur note over very fine tannins. Pair this with penne alla vodka with roasted garlic and sage, duck breast with a wild cranberry reduction, or fondue with a good friend for a tastefully hedonistic evening.



Technical Information:

Cases Produces: 244

Vineyard Sources: 100% Brander Vineyard Estate

Harvest Dates: Cabernet Sauvignon: October 11th
Cabernet Franc: October 11th; Merlot: October 11th

Chemistry: Cabernet Sauvignon: Brix: 24.7; pH: 3.64
Cabernet Franc: Brix 26.0; pH: 3.69 Merlot: Brix: 24.7;
pH:3.60

Winemaking: The grapes were 100% destemmed, and fermented in small fermentors. This wine was then pressed into 100% French oak barrels (50% of which were new), where it was aged for 10 months.

Bottling date: August 25th, 2014

Optimal drinking window: 2014-2020