

THE
BRANDER
VINEYARD



Brander 2013 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 2013 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: 291

Composition: 100% Cabernet Sauvignon

Vineyard Sources: 100% Estate Vineyard, Los Olivos Vineyard

Harvest Dates: September 18th- October 11th, 2013

Chemistry at harvest: Brix: 23.0-24.9; pH: 3.40-3.82

Winemaking: 12 months in 60% new, French oak barrels

Bottling date: December 9th, 2014

Optimal drinking window: 2012-2025



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