

THE
BRANDER
VINEYARD



Brander 2013 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 2013 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: 603

Vineyard Sources: 100% Estate, Los Olivos Vineyard

Composition: 100% Cabernet Sauvignon

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

Chemistry: Average Brix at harvest: 24.1; Average pH: 3.65

Winemaking: The estate grapes were 100% destemmed, separately fermented in small fermentors. The wine was then pressed into 100% small French oak barrels, where it was aged for 12 months before final blending.

Bottling date: December 9th, 2014

Optimal drinking window: 2014-2020