

THE
BRANDER
VINEYARD



Brander 2014 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 2014 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: 502

Composition: 100% Cabernet Sauvignon

Vineyard Sources: 100% Estate Vineyard, Los Olivos Vineyard

Harvest Dates: September 19th- September 27, 2014

Chemistry at harvest: Brix: 24.3-25.6; pH: 3.42-3.79

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

Bottling date: December 23, 2015

Optimal drinking window: 2016-2026



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