

THE
BRANDER
VINEYARD



Brander 2014 Cuveé Nicolas Sauvignon Blanc

In 2014, we were presented with gorgeous Sauvignon Blanc fruit, as well as our Semillon, both of which are grown here on the Brander estate. For this year's Cuveé Nicolas, we blended these two varieties together (85% Sauvignon Blanc and 15% Semillon), then rested a portion of it in French oak, resulting in a wine loaded with character and complexity. A fascinating nose of tropical fruit, citrus zest, and honeysuckle flows into a wild palate of white peach, bee's wax, and key lime.



Technical Information:

Cases Produced: 350

Vineyard Sources: 100% Los Olivos Vineyard

Composition: 85% Sauvignon Blanc, 15% Semillon

Harvest Dates: Sauvignon Blanc: August 27th-September 9th

Semillon: September 4th- September 9th

Chemistry: Sauvignon Blanc, Brix: 23.9-25.1; pH: 3.30-3.40

Semillon, Brix: 24.7-25.1; pH: 3.45-3.60

Winemaking: Fermented and aged in 100% French oak barrels, 30% of which were new, with the remainder in neutral oak.

Bottling date: February 19th 2015

Optimal drinking window: 2015- 2022

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