

THE
BRANDER
VINEYARD



Brander 2012 Cuveé Nicolas Sauvignon Blanc

In 2012, 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 (75% Sauvignon Blanc and 25% 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. A wine as at home with a Sunday afternoon picnic as at a casually sophisticated dinner, the 2012 Nicolas is one to share with good food, good friends, and great conversation involving both...



Technical Information:

Cases Produced: 189

Vineyard Sources: 100% Brander Estate Vineyard

Composition: 75% Sauvignon Blanc, 25% Semillon

Harvest Dates: September 7th to September 26th

Chemistry: Brix: 23.8; pH: 3.32

Winemaking: Fermented in stainless steel, this was aged in 100% French oak barrels, 50% of which were new, with the remainder entirely neutral.

Bottling date: March 18th 2013

Optimal drinking window: 2014- 2022

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