

THE
BRANDER
VINEYARD



Brander 2013 Au Naturel Estate Sauvignon Blanc

Produced as always entirely from grapes grown here on our estate, the 2013 au Naturel once again offers the gorgeous mouthfeel, compelling minerality, luscious flavors, and long-term ageability this cuvee is renowned for. With a nose reminiscent of a young Audrey Hepburn- bright yet alluringly enigmatic- and laden with notes of honeysuckle, dried coconut, ripe Mission fig, and cantaloupe on the palate this



extraordinary wine (100% Sauvignon Blanc and produced 100% in stainless steel, with 24 hours of skin contact for additional depth) finishes with subtle hints of almond paste, lavender, and a bare scintilla of Meyer lemon confit. A suitable pairing? Go with a salad of baby arugula, goat's milk feta, walnuts, and sliced pears with extra-virgin olive oil, some good balsamic, and fresh cracked black pepper for an experience quite close to ecstasy.

Technical Information:

Cases Produced: 538

Vineyard Sources: 100% Estate

Composition: 100% Sauvignon Blanc

Harvest Dates: August 28th - September 6th, 2013

Chemistry: Brix: 23.4; pH: 3.26

Winemaking: The grapes were harvested entirely by hand, before receiving 24 hours of skin contact. Elevage was in 100% stainless steel.

Bottling date: April 16th, 2014

Optimal drinking window: 2014-2020

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