

THE
BRANDER
VINEYARD



Brander 2014 Au Naturel Estate Sauvignon Blanc

Produced as always entirely from grapes grown here on our estate, the 2014 au Naturel once again offers the gorgeous mouthfeel, compelling minerality, luscious flavors, and long-term ageability this cuvee is renowned for. 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 soft cheese, 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: 399

Vineyard Sources: 100% Estate, Los Olivos Vineyard

Composition: 100% Sauvignon Blanc

Harvest Dates: August 27th - September 1st, 2014

Chemistry: @ harvest, Brix: 23.9-25.1; pH: 3.30-3.40

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

Bottling date: February 19th, 2015

Optimal drinking window: 2015-2021



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