

THE  
**BRANDER**  
VINEYARD



## **Brander 2014 Santa Ynez Valley Cabernet Sauvignon**

While The Brander Vineyard has long been renowned for our Sauvignon Blancs, we are also very proud of our distinctive, classically Bordeaux-styled Cabernets. This 2014 vintage offers gorgeous, pure fruit and presents an attractive, translucent dark ruby in the glass. A nose of crème de cassis, dried sour cherry, and Madagascar vanilla bean leads into a beautifully delineated palate, replete with minerality and accompanied by notes of new leather, raspberry, cured tobacco, and ripe wild blueberry. Pair with a rare garlic-rubbed filet with fingerling potatoes, a grilled root-vegetable potage with feta and rosemary and drizzled with 20-year Balsamic, or the ineffable joy of a warm companion and the deliciously elegiac light of a late Sunday afternoon.



**Technical Information:**

Cases Produces: 735

Vineyard Sources: 100% Estate, Los Olivos Vineyard

Composition: 100% Cabernet Sauvignon

Harvest Dates: September 18th - October 11th, 2013

Winemaking: The estate grapes were 100% destemmed, separately fermented in small fermentors. The wine was then pressed into 100% French oak barrels (23% new) where it was aged for 10 months before final blending.

Chemistry at harvest: Average Brix= 24.2

Average pH= 3.65

Chemistry at bottling: Alcohol= 13.97

pH= 3.78

Bottling date: October 1<sup>st</sup>, 2015

Optimal drinking window: 2015-2021

[www.brandervineyard.com](http://www.brandervineyard.com)