

THE  
**BRANDER**  
VINEYARD



## Brander 2015 au Naturel Estate Sauvignon Blanc

Produced as always entirely from grapes grown here on our estate, the 2015 au Naturel once again offers the gorgeous mouthfeel, compelling minerality, rich and balanced flavors, and long-term ageability this cuvee is renowned for. With notes of honeysuckle, Meyer lemon, 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 grapefruit and hints of peach. A suitable pairing? Go with a salad of baby arugula, goat's milk soft cheese, walnuts, and sliced pears.

### Technical Information:

Cases Produced: 504

Vineyard Sources: 100% Estate, Los Olivos Vineyard

Composition: 100% Sauvignon Blanc

Harvest Dates: August 15th & August 17th, 2016

Chemistry: 8/15: Brix: 23.6; pH: 3.21, 8/17: Brix: 24.3; pH: 3.23

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

Bottling date: June 9<sup>th</sup>, 2016

Optimal drinking window: 2016-2022



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