

THE
BRANDER
VINEYARD



Brander 2016 au Naturel Estate Sauvignon Blanc

Produced as always entirely from grapes grown here on our estate, the 2016 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) has bright flavors and richness.



Technical Information:

Cases Produced: 521

Vineyard Sources: 100% Estate, Los Olivos Vineyard

Composition: 100% Sauvignon Blanc

Harvest Dates: September 1st, 3rd, and 5th, 2016

Chemistry: Brix: 23.8; pH: 3.32

Winemaking: The grapes were harvested entirely by hand, before receiving 24 hours of skin contact. With the addition of resting the wine on the fine lees for 5 months before racking, we find it helps to create a more complex wine.

Bottling date: April 24th, 2017

Optimal drinking window: 2017-2023

www.brandervineyard.com