

THE
BRANDER
VINEYARD



Brander 2016 Cuveé Natalie

This perennial favorite, named after owner and winemaker Fred Brander's daughter, is a blend of 32% Sauvignon Blanc, 20% Pinot Gris and 48% Riesling, this shows as a very pale gold in the glass, and opens with aromas of Anjou pear, white nectarines, and honeysuckle. Pairing suggestions: grilled halibut with lemon and chives or a spinach, mushroom and Fontina cheese enchiladas.



Technical Information:

Cases Produced: 877

Composition: 32% Sauvignon Blanc; 20% Pinot Gris; 48% Riesling

Vineyard Sources: Sauvignon Blanc: Brander Estate Vineyard; Pinot Gris and Riesling: Kick-On Ranch Vineyard

Harvest Dates: Sauvignon Blanc: August 19th;
Pinot Gris: August 13th; Riesling: September 15th

Chemistry: Sauvignon Blanc: Brix: 24.1; pH: 3.32;
Pinot Gris: Brix: 21.5; pH: 3.22; Riesling: Brix: 22.9; pH: 3.22

Winemaking: 100% Stainless steel

Bottling date: February 2nd, 2016

Optimal drinking window: 2016-2020

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