

THE BRANDER VINEYARD



Brander 2016 Cabernet Sauvignon Reserve

Description: The fruit for this wine originates from three Blocks on our estate (Block 3, Block 7, and Block 9). We sourced 55% of the fruit from Block 3, the original Old Vine Cabernet Sauvignon plantings from 1975. Block 3 had gone dormant for some years, but with biodynamic practices, we reinvigorated the soil, resulting in the fruiting of these vines in 2016.

Technical Information:



Cases Produced: 408

Composition: 100% Cabernet Sauvignon

Vineyard Sources: Brander Vineyard (Estate)

Harvest Dates: 9/22, 10/5, 10/12

Chemistry: Brix 25.5-26.2 pH 3.40-3.73

Winemaking: This wine was fermented in one-and-a-half ton bins, allowed to under malolactic fermentation, and the aged in French oak barrels (73% new) for fourteen months.

Bottling Date: 12/20/17