

THE
BRANDER
VINEYARD



BRANDER 2016 CUVEE NICOLAS SAUVIGNON BLANC

Description: The majority of the Sauvignon Blanc we produce is fermented and aged in stainless steel. Our Cuvée Nicolas is an exception. We select grapes from the estate with the perfect balance of richness and acidity to make this wine. The wine is fermented and aged in a combination of 500 liter and 225 liter French oak barrels (45% new) for six months. The lees are stirred and kept in contact with the wine until it is ready for bottling.

Technical Information:

Cases Produced: 389

Composition: 100% Sauvignon Blanc

Vineyard Sources: The Brander Estate

Harvest Dates: 9/7/16

Chemistry: Brix: 24.4 pH: 3.4 ABV: 13.7%

Winemaking: Fermented and Aged in 500 and 225 liter French oak barrels (45% new) for 6 months without malolactic. The lees are stirred and kept in contact with the wine until it is ready for bottling.

Malolactic Fermentation: NO

Bottling Date: 4/24/2017