

THE BRANDER VINEYARD

LOS OLIVOS, CALIFORNIA

2018 ESTATE PETIT MANSENG

LOS OLIVOS DISTRICT | DESSERT WINE

Produced in a single-barrel lot each year, Brander's Estate Petit Manseng is a concentrated late-harvest dessert wine that balances natural sweetness with the variety's distinctive acidic backbone. The 2018 vintage is rich and layered, showing ripe apricot, white peach, honey and candied citrus, while remaining lifted and precise rather than heavy.

1 BARREL

PRODUCED ANNUALLY

100%

PETIT MANSENG

500 ML

BOTTLE FORMAT

PRODUCTION

Approximately 40 cases in 500 ml bottles; one barrel produced each vintage.

COMPOSITION

100% Petit Manseng

VINEYARD SOURCE

Brander Vineyard, Estate, Los Olivos District

HARVEST

Late harvest: October 18, 2018

Chemistry at harvest: 27.5 Brix | pH 2.97

TASTING PROFILE

Luscious apricot and ripe peach lead the palate, followed by honey, candied citrus peel and a subtle floral note. The sweetness is balanced by a firm acidic spine, giving the wine freshness, length and a clean finish.

WINEMAKING

The fruit was harvested at elevated ripeness for a naturally sweet dessert-wine style. Fermented in barrel and aged for approximately seven months in neutral French oak. Malolactic fermentation was prevented to preserve freshness and balance.