

THE BRANDER VINEYARD

2024 AU NATUREL SAUVIGNON BLANC

ESTATE | LOS OLIVOS DISTRICT

Produced entirely from our estate vineyard, Au Naturel is Brander's reserve stainless-steel Sauvignon Blanc. The favorite lot of the vintage is selected for its aromatics, concentration and balance, then aged sur lie to build texture without sacrificing freshness. The 2024 vintage combines a richer mouthfeel with compelling minerality, citrus, white flowers and subtle savory depth, offering the structure and age-worthiness for which this bottling is known.

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CASES PRODUCED

13.9%

ALCOHOL

100%

ESTATE FRUIT

COMPOSITION

100% Sauvignon Blanc

VINEYARD SOURCE

Brander Vineyard, Estate, Los Olivos District

HARVEST

September 4, September 13 and September 16, 2024

Chemistry at harvest, respectively: 23.4 Brix / pH 3.29; 23.6 Brix / pH 3.45; 24.7 Brix / pH 3.57

WINEMAKING

Organic practices in the vineyard (not certified). All grapes were hand harvested. Fruit was destemmed and crushed and allowed approximately 0.5-2.0 hours of skin contact before pressing. Only the free run juice was used for this bottling. The wine was fermented and aged entirely in stainless steel for approximately 10 months, with malolactic fermentation prevented. It remained on the lees for approximately 9 months before racking.

TASTING PROFILE

Layered and concentrated, with citrus, white flowers and subtle orchard fruit framed by pronounced minerality. Extended sur-lie aging gives the palate a smooth, elegant texture and a long, savory finish while preserving the freshness of estate Sauvignon Blanc.