

THE BRANDER

VINEYARD

2024 CUVÉE NICOLAS SAUVIGNON BLANC

ESTATE | LOS OLIVOS DISTRICT

Named after Fred Brander's son, Nicolas, this limited-production Sauvignon Blanc is Brander's only French-oaked expression of the variety. Made entirely from estate-grown fruit, it combines Sauvignon Blanc's natural freshness with added texture, depth and a polished barrel-aged character. The palate is layered and concentrated, with citrus, white flowers, subtle spice and a restrained touch of oak.

131

CASES PRODUCED

14.1%

ALCOHOL

9 MONTHS

FRENCH OAK

COMPOSITION

100% Sauvignon Blanc

VINEYARD SOURCE

Brander Vineyard, Estate, Los Olivos District

HARVEST

Harvest date: September 20, 2024

Chemistry at harvest: 24.1 Brix | pH 3.56

WINEMAKING

Organic practices in the vineyard (not certified). All grapes were hand harvested. Fruit was destemmed and crushed and allowed approximately 0.5-1.5 hours of skin contact before pressing. Only the free run juice was used for this bottling. The wine was fermented and aged in 225L French oak barrels, 40% new, for 9 months. Lees were stirred a couple of times per week for the first month and remained in contact with the wine throughout barrel aging. Malolactic fermentation was prevented.

TASTING PROFILE

Layered and textural, with notes of Meyer lemon, white flowers, subtle baking spice and a gentle vanilla-toned oak character. The finish is long, polished and balanced by the natural freshness of Sauvignon Blanc.