

BRANDER

THE BRANDER VINEYARD

2024 ESTATE SAUVIGNON GRIS

LOS OLIVOS DISTRICT | FINAL VINTAGE

The 2024 Estate Sauvignon Gris marks the final vintage of this rare wine from Brander's original estate planting, which was replanted in 2025. Sauvignon Gris is a naturally occurring color mutation of Sauvignon Blanc, producing rose-skinned berries and a broader, more tropical expression while retaining the variety's freshness and mineral character. Fred Brander sourced the original cuttings from Bordeaux and planted the estate block in 1990, making it one of California's early plantings of the variety.

100%

SAUVIGNON GRIS

14.0%

ALCOHOL

100%

ESTATE FRUIT

COMPOSITION

100% Sauvignon Gris

VINEYARD SOURCE

Brander Vineyard, Estate, Los Olivos District

HARVEST

Harvest date: September 23, 2024

Chemistry at harvest: 23.6 Brix | pH 3.38

TASTING PROFILE

Aromatic and layered, with notes of guava, white peach, passion fruit, citrus blossom and subtle fresh herbs. The palate is broader and more tropical than Sauvignon Blanc, balanced by clean minerality, gentle texture and a dry, persistent finish.

WINEMAKING

Organic practices in the vineyard (not certified). All grapes were hand harvested. Fruit was destemmed and crushed and allowed approximately 0.5 hour of skin contact before pressing. Only the free run juice was used. The wine was fermented and aged in stainless steel, and malolactic fermentation was prevented.

FOOD PAIRING

Fresh shellfish, ceviche, grilled white fish, arugula salad, soft cheeses and lightly spiced Southeast Asian dishes.