

THE BRANDER VINEYARD

LOS OLIVOS, CALIFORNIA

2024 LE CUL DE REFUGIO

ESTATE | LOS OLIVOS DISTRICT

Le Cul de Refugio is a small-production estate white blend of Pinot Gris, Pinot Blanc and Chardonnay. While the varieties fall outside Brander's traditional Bordeaux focus, the wine reflects the same freshness, texture and precision that define our Sauvignon Blanc program. The 2024 vintage is layered and mineral-driven, with pear, white peach, citrus blossom and a subtle creamy texture from neutral French oak.

50

CASES PRODUCED

14.0%

ALCOHOL

7 MONTHS

NEUTRAL FRENCH OAK

COMPOSITION

45% Pinot Gris | 38% Pinot Blanc | 17% Chardonnay

VINEYARD SOURCE

Brander Vineyard, Estate, Los Olivos District

HARVEST

Harvest date: September 27, 2024

Chemistry at harvest for the blended juice: 23.7 Brix | pH 3.42

WINEMAKING

Organic practices in the vineyard (not certified). All grapes were hand harvested. Fruit was destemmed and crushed and allowed approximately 0.5-1.0 hour skin contact before pressing. Only free run juice was used. The wine was fermented and aged for 7 months in neutral French oak barrels, and malolactic fermentation was prevented.

TASTING PROFILE

A layered, medium-bodied estate white with pear, white peach and citrus blossom, supported by gentle lees texture, subtle oak influence and a clean mineral finish.