



2025 CUVÉE NATALIE

SANTA BARBARA COUNTY

A perennial Brander favorite named in honor of Fred Brander's late daughter, Cuvée Natalie blends Sauvignon Blanc, Pinot Gris and Riesling into a bright, aromatic white with energy and texture. The 2025 vintage opens with floral aromas and fresh red fruit, then moves into a mineral-driven palate with a subtle natural spritz. Layered, lively and distinctive, it has quickly become a staff favorite.

13.4%

ALCOHOL

100%

STAINLESS STEEL

3

VARIETIES

COMPOSITION

41% Sauvignon Blanc | 32% Pinot Gris | 27% Riesling

VINEYARD SOURCES

Sauvignon Blanc - Brander Estate Vineyard, Los Olivos District

Pinot Gris and Riesling - Kick On Vineyard, Santa Barbara County

HARVEST

Sauvignon Blanc: September 4 - 23.0 Brix, pH 3.28

Pinot Gris: September 12 - 23.4 Brix, pH 3.32

Riesling: September 25 - 22.2 Brix, pH 3.12

WINEMAKING

All grapes were hand harvested. The fruit was destemmed and crushed, followed by approximately 0.5-1 hour of skin contact before pressing. Only free-run juice was used. Each variety was fermented separately in stainless steel, then blended and aged for approximately five months. Malolactic fermentation was prevented, preserving freshness, floral lift and the wine's light natural spritz.

TASTING PROFILE

Floral and lifted on the nose, with fresh red fruit, delicate citrus and a subtle stony character. The palate is lively and layered, combining fine mineral tension with a gentle spritz and a clean, refreshing finish. A longtime Brander favorite and a particular staff favorite in the 2025 vintage.