

THE
BRANDER
VINEYARD



2018 Cabernet Sauvignon, Estate, LOD

While the Brander Vineyard has long been renowned for our Sauvignon Blancs, we are also immensely proud of our distinctive, classically Bordeaux-styled Cabernets. This 2018 vintage offers gorgeous, pure fruit and presents an attractive, translucent dark ruby in the glass. A nose of ripe strawberry, cherry and raspberries with a soft velvety finish.

Technical Information:

Cases Produced: 686

Composition: 97% Cabernet Sauvignon, 3% Cabernet Franc

Vineyard Sources: Brander Vineyard, Estate, Los Olivos District

Harvest Dates: 10/02, 10/06, 10/11, 10/17, 10/19, 10/22, 10/23,

Chemistry at Harvest: 23.8-26.8° Brix, pH=3.35-3.50

Alcohol by Volume: 14.1%

Winemaking: Organic Practices in the vineyard (not certified). All grapes were hand harvested. Fruit was destemmed and lightly crushed before fermenting in 1.5 ton bins. This Cabernet Sauvignon is comprised of 10 different clone/rootstock combinations. Each was harvested separate and was kept separate during each step of the vinification and aging process. This allowed for more options during blending. Wine was then allowed to age in French oak barrels (25% new) for 14 months.

Bottling Date: 01/09/20

