
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2016 SAUVIGNON BLANC

Pale straw, clear, and bright with a nose exhibiting freshness and minerality, and a hint of flint. White flowers, lychee, and orange peel adorn the palate which is framed by a structure of balanced acidity.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	2011
	<i>Clone(s)</i>	01
	<i>Harvest Date(s)</i>	29th of August
	<i>Vintage Notes</i>	2016 was meant to be an El Niño rainy season that would cut a big dent in California's historic drought. But hopes were unrealized as the year began with another dry winter season. Fortunately, late season rains helped to leach salts and boost vine health. Spring to early summer was warm, then cooled off in July and August and finished with a heat spike in September, all in all helping to push harvest to another early start. While 2015 was Brave & Maiden's smallest vintage by far, 2016 rebounded with our heaviest crop to date.
WINEMAKING	<i>Description</i>	Whole cluster pressed and settled overnight. Chilled to 55 degrees and then fermented and aged in 1/3 stainless steel and 2/3 neutral French oak. Malolactic fermentation was inhibited to keep the freshness of the wine intact.
	<i>Alcohol</i>	13%
	<i>pH</i>	3.28
	<i>Total Acid</i>	0.614 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	25th of July 2017
RELEASE	<i>Cases</i>	64
	<i>Release Date</i>	Spring 2018
	<i>SRP</i>	\$25