
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2017 LIMITED SAUVIGNON BLANC

Luminescent pale straw in the glass, the nose of this wine overflows with apricot, white flowers, melon, and a hint of vanilla. The zingy palate continues to shine with more apricot, lychee, poached pears, licorice, and confectioners sugar.

The bright finish is long and clean.

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>	The 2017 vintage saw significant rain in January and February, much needed after a five year drought. Spring fluctuated between cool and warm periods with very few frost events. Spring also brought the usual cooler winds during bloom time, which made for uneven set in some areas. The summer moved back and forth between warm and hot, but the temperatures usually cooled in the evening to allow the grapes to retain acidity. An intense heatwave over Labor Day weekend pushed the sugar in the vines, but with a mild September, the plants were able to rebalance. With the mild September, harvest was extended well into October with a gradual maturation of the fruit making it easier on both harvesting crews and winemakers.
WINEMAKING	<i>Blend</i>	95% Sauvignon Blanc, 5% Semillon
	<i>Description</i>	Whole cluster pressed and settled overnight. Chilled to 55 degrees and then fermented and aged in 100% French oak, 50% new. Malolactic fermentation was inhibited to keep the freshness of the wine intact. Lees stirred weekly.
	<i>Alcohol</i>	13%
	<i>pH</i>	3.18
	<i>Total Acid</i>	0.626 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	18th of July 2018
RELEASE	<i>Cases</i>	45
	<i>Release Date</i>	September 2018
	<i>SRP</i>	\$45