
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2018 RULE OF THIRDS

Red with purple hues, the 2018 Rule of thirds is floral with rose petal, violet, jasmine, honeysuckle and hints of white pepper. Black pepper accents the fruity palate of Rainier cherry, raspberry, rhubarb pie, and wild strawberries and highlights the long, supple finish.

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Harvest Date</i>	15th of September and 12th of October
<i>Vintage Notes</i>	The 2018 vintage was a return of cooler weather (such as 2010 & 2011). Another winter with rain was helpful in supplying the soil and plants with water. Spring was cooler than normal, but no significant frost events. With the cool spring, budbreak was delayed by 2-3 weeks. No extreme weather during set, which helped with good set and good yields. Summer was warm and promoted ripeness, but late summer and early fall were much cooler than past vintages and pushed harvest well into November. Despite the long drawn out harvest, crop levels were ample and fruit matured with excellent flavors and plenty of acid.

WINEMAKING

<i>Blend</i>	58% Grenache, 33% Syrah, 9% Mourvedre.
<i>Description</i>	2/3 De-stemmed and 1/3 whole cluster, hand-sorted to 3-4 ton fermenters, fermented for 14-21 days. Barreled down to 100% neutral French oak aged for 17 months.
<i>Alcohol</i>	15.0%
<i>pH</i>	3.87
<i>Total Acid</i>	0.525 mg /100 mL
<i>Bottled</i>	31st of March 2020

RELEASE

<i>Cases</i>	287
<i>Release Date</i>	April 2021
<i>SRP</i>	\$68