BRAVE & MAIDEN

ESTATE

technical notes 2018 SAUVIGNON BLANC

Pale straw this wine is clear and bright. Aromas of fresh lime, white pepper, fennel root and wet stone emerge with a swirl of the glass. The palate seems almost honeyed, with notes of early season strawberries, floral essence, minerality, and a perfumed, clean finish.

VITICULTURE	AVA	Los Olivos District, Santa Ynez Valley
Yea	r(s) Planted	2011
	Clone(s)	01
Harvest Date(s)		Throughout September
V	intage Notes	2018 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	Description	Whole cluster pressed and settled overnight. Chilled to 55 degrees and then fermented and aged in stainless steel and neutral oak. Malolactic fermentation was inhibited to keep the freshness of the wine intact.
Alcohol pH Total Acid Residual Sugar		13%
		3.30
		0.66 mg/100mL
		none
	Bottle Date	31st of January 2019
RELEASE	Cases	150
Η	Release Date	Spring 2019
SRP		\$25