
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2019 LIMITED ROSÉ

Rose gold and glossy bright, our limited production Rosé smells floral with white peach, grapefruit, and rose petal. A clean entry leads to wisps of bubble gum, cantaloupe, guava, caramel, and hard candy. The mouthfeel is soft, round, fresh and elegant.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1998 and 2011
	<i>Clone(s)</i>	Grenache, 362 & Cabernet Franc, 332 & Syrah, Noir
	<i>Harvest Date(s)</i>	19th and 26th of August
	<i>Vintage Notes</i>	2019s mild weather was very similar to 2018. A significant amount of rainfall compared to previous years was helpful in re-supplying the soil and plants with much needed water. Spring was cool with no major frost events and delayed budbreak by 2 weeks (similar to 2018). We had a good set, and mild summer temperatures allowed for a slow steady growing season that promoted full cane lignification and balanced ripeness of fruit. There were a few heat spikes in September, but they only lasted a few days and returned to normal/cooler temperatures. Harvest started late August and was finished by mid November. 2019 was a very healthy harvest with potential for super high quality wines.
WINEMAKING	<i>Blend</i>	42% Grenache, 42% Cabernet Franc, 16% Syrah
	<i>Description</i>	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.
	<i>Alcohol</i>	13%
	<i>pH</i>	3.54
	<i>Total Acid</i>	0.66 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	31st of March 2020
RELEASE	<i>Cases</i>	137
	<i>Release Date</i>	August 2020
	<i>SRP</i>	\$40