
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2019 RULE OF THIRDS

Medium purple in color from the Syrah, Grenache showcases its dominance in this blend on the nose with floral and perfume notes of jasmine, violet, and herbes de provence. On the palate you taste red currant, raspberry, rosemary, cardamom, cloves, and pistachio. Syrah brings dense cola notes and the gaminess of the Mourvedre structure the palate leading to a long, expressive finish.

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Harvest Date</i>	Throughout October
<i>Vintage Notes</i>	2019's 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>	56% Grenache, 37% Syrah, 7% 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% French oak, approximately 13% new wood, aged for 17 months.
<i>Alcohol</i>	15.0%
<i>pH</i>	3.8
<i>Total Acid</i>	0.615 mg /100 mL
<i>Bottled</i>	2nd of March 2021

RELEASE

<i>Cases</i>	383
<i>Release Date</i>	April 2022
<i>SRP</i>	\$75