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# BRAVE & MAIDEN

E S T A T E

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## TECHNICAL NOTES

### 2019 LIMITED SAUVIGNON BLANC

Pale straw, smells of white peach and honeydew lead to notes of banana, honey and dried mango. Exotic fruit like guava and kiwi come through a creamy finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	2011
	<i>Clone(s)</i>	Sauvignon Blanc 01, Semillon 315
	<i>Harvest Date(s)</i>	31st of August
	<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>	80% Sauvignon Blanc, 20% Semillon
	<i>Description</i>	Whole cluster pressed and settled overnight. Chilled to 55 degrees and then fermented and aged in 50% new and 50% neutral oak. Malolactic fermentation was inhibited to keep the freshness of the wine intact.
	<i>Alcohol</i>	13%
	<i>pH</i>	3.5
	<i>Total Acid</i>	0.72 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	3st of March 2020
RELEASE	<i>Cases</i>	100
	<i>Release Date</i>	September 2020
	<i>SRP</i>	\$50