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# BRAVE & MAIDEN

E S T A T E

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## TECHNICAL NOTES

### 2019 UNION

Dark red with ruby hues, our house blend is perfumed with dark cherry, violette and lilac flowers. The palate is rich and full bodied with complex flavors of red plum, french chocolate mousse, and moka. Long finish on dried figs and baking spices framed with elegant tannins.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1996-1998
	<i>Harvest Date(s)</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>Description</i>	De-stemmed and hand-sorted to 3-4 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 11% new and aged for 18 months..
	<i>Blend</i>	61% Merlot, 27% Syrah, 6% Cabernet Sauvignon, 6% Cabernet Franc
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.65
	<i>Total Acid</i>	0.59 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	29th of April 2021
RELEASE	<i>Cases</i>	778
	<i>SRP</i>	\$45