
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2020 LIMITED ROSÉ

Vibrant pale and glossy pink color. The bouquet on the nose reveals elegant notes of almond and cherry blossom, white peach, rose petals and jasmin. On the palate it is a beautiful balance between fruitiness and crispness with raspberry, redcurrant that leads to apricot and pear notes. Pleasant minerality and a persistent saline mouthfeel on the finish.

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, Mourvedre: 1069
	<i>Harvest Date(s)</i>	Throughout September and early October
	<i>Vintage Notes</i>	2020 was a hot vintage marked by heat waves and uncontrollable wildfires across California. Surprisingly, moderate daytime temperatures and cool nights dominated the beginning of the year, with even a few strong winter rain episodes that were helpful in supplying the soil and plants with water. A couple of hot days occurred at the end of May and helped the fruit set and the vegetative growth of the vine. Summer was overall pretty warm. A week of extreme heat (above 100 degrees) in mid-September pushed the sugars up ahead of the full grape maturity. Berry size was normal to small and crop levels were low. Concentrated flavors and solid tannins showcase a 'solar vintage' with a really good aging potential.
WINEMAKING	<i>Blend</i>	40% Grenache, 20% Cabernet Franc, 20% Syrah, 20% Mourvedre
	<i>Description</i>	Slightly crushed with minimal skin contact maceration and a gentle champagne direct pressing. Fermentation and aging in 60% stainless steel, 40% neutral oak. 5 months burgundian style 'batonnage' once weekly.
	<i>Alcohol</i>	13%
	<i>pH</i>	3.32
	<i>Total Acid</i>	0.72 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	2nd of March 2021
RELEASE	<i>Cases</i>	232
	<i>Release Date</i>	April 2021
	<i>SRP</i>	\$40