
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2020 LIMITED SAUVIGNON BLANC

Pale straw, discreet citrus notes on the nose lead to a crisp palate on lemon pie, tangerine peel and grapefruit. Attractive minerality and pleasant long finish on pear and peach is well balanced with a good acidity.

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>	20th of August and 9th of September
<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>	85% Sauvignon Blanc, 15% Semillon
<i>Description</i>	Whole cluster gently champagne style pressed and settled overnight. Chilled to 55 degrees and then fermented and aged in 28% new oak, 58% neutral oak, 14% Stainless steel. 5 months burgundian style 'batonnage' once weekly.
<i>Alcohol</i>	13%
<i>pH</i>	3.25
<i>Total Acid</i>	0.76 mg/100mL
<i>Residual Sugar</i>	none
<i>Bottle Date</i>	2nd of March 2021

RELEASE

<i>Cases</i>	154
<i>Release Date</i>	August 2021
<i>SRP</i>	\$50