

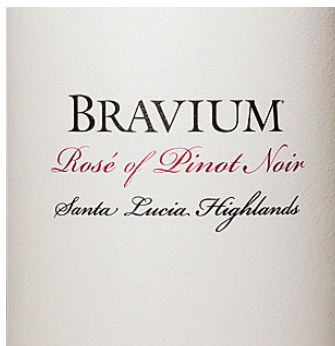


BRAVIUM

Santa Lucia Highlands

ROSÉ OF PINOT NOIR

2017



VINEYARD INFORMATION:

Santa Lucia Highlands' close proximity to Monterey Bay makes for a very cool, Region I climate. The growing season here is one of the longest in California, allowing for full flavor development on the vine. Small lots of Pinot Noir grapes from renowned appellation vineyards form the foundation of this standout Rosé.

2017 GROWING SEASON:

Abundant winter rainfall characterized the start of the growing season in Santa Lucia Highlands and was followed by favorable growing conditions throughout the year. Thankfully, we were able to ripen and harvest our Pinot Noir before the heat spike that occurred on Labor Day weekend. Grape yields were normal and quality was exceptional.

WINEMAKER COMMENTS:

The Pinot Noir grapes were gently pressed and underwent wild fermentation in a combination of neutral French and Hungarian oak barrels. The blend was assembled in February. The wine was not fined and completed a full malolactic fermentation, allowing it to be bottled without undergoing sterile filtration, retaining all of the wine's inherent character and complexity. Brilliant salmon in color, with rose petal, tangerine, crabapple, cantaloupe, watermelon, strawberry, cotton candy, and mandarin orange aromas and flavors. The wine offers a soft entry and a slightly viscous mouthfeel framed by lively acidity that builds on the finish, ending with saline minerality. Hints of dried herbs add a complexing note.

VARIETAL:

100% Pinot Noir

APPELLATION:

Santa Lucia Highlands

HARVEST DATES:

August 31, 2017

RELEASE DATE:

April 1, 2018

ALCOHOL:

13.2%

PH:

2.98

TA:

7.1 g/L

BARRELS:

Fermented and aged for 5 months in neutral French and Hungarian oak

COOPERAGES:

Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED:

270

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Bravium

Linguistic origin: Latin / Meaning: prize, reward, gift