
BRAVE & MAIDEN

ESTATE

TECHNICAL NOTES

2013 UNION

A deep red in the glass, the bouquet is reminiscent of cedar, pencil shavings, plum, and even a hint of eucalyptus. The dense and structured palate is balanced with supple tannins, blackberry, and finishes with allspice and a touch of warmth.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1996-1998
	<i>Clone(s)</i>	181, Noir, 332
	<i>Harvest Date(s)</i>	Throughout October and November
	<i>Vintage Notes</i>	2013 was a very dry year due to low rainfall. We saw early bud-break throughout the vineyard while the usual marine layer, generally present through the growing season, was mostly absent. The warm season accelerated the ripening of all varieties, but made for a bountiful, well-ripened harvest.
WINEMAKING	<i>Description</i>	De-stemmed and hand-sorted whole berries to 2-4 ton fermenters, fermented for 14 days and extended maceration for 3 weeks. Barreled down to 100% French oak, 60% new and aged for 19 months.
	<i>Blend</i>	44% Merlot, 24% Syrah, 16% Cabernet Franc, 16% Cabernet Sauvignon
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.5
	<i>Total Acid</i>	0.65 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	11th of September 2015
RELEASE	<i>Cases</i>	965
	<i>Release Date</i>	Summer 2017
	<i>SRP</i>	\$30