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# BRAVE & MAIDEN

ESTATE

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## TECHNICAL NOTES

### 2014 UNION

Our estate cuvée is dark red to the eye and focused with hints of caramel, baking spice, and sweet fruit. The palate is chock full of sour cherries, mocha, stewed blueberry, fruit leather, chewy tannins and sports a long elegant finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1996-1998
	<i>Clone(s)</i>	169, 181, Noir, 332, 337, 400
	<i>Harvest Date(s)</i>	Throughout September and October
	<i>Vintage Notes</i>	Warm periods in January and February brought budbreak three weeks earlier than normal in 2014. With lots of sun, warm days, and little rain, the rest of the growing season was a steady march toward an early harvest — about three weeks earlier than usual. For a third year in a row now, Brave & Maiden saw high yields with an exceptional crop.
WINEMAKING	<i>Description</i>	De-stemmed to 2-4 ton fermenters, fermented for 14 days with an extended maceration on some lots. Barreled down to 100% French oak, 30% new and aged for 23 months.
	<i>Blend</i>	9% Petit Verdot, 9% Cabernet Franc, 5% Cabernet Sauvignon, 34% Merlot, 43% Syrah
	<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>	7th of September 2016
RELEASE	<i>Cases</i>	579
	<i>SRP</i>	\$30