
BRAVE & MAIDEN

ESTATE

TECHNICAL NOTES
2015 CABERNET FRANC

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Year(s) Planted</i>	1998, 2011
<i>Clone(s)</i>	332
<i>Harvest Date(s)</i>	24th of September
<i>Vintage Notes</i>	2015 was a unique, yet phenomenal, vintage. We were in our fourth year of statewide drought for starters. And one cool and windy period at the right (or wrong) time during Spring flowering made for a light fruit set, and thus a very small crop come harvest—Brave & Maiden's smallest to date. But we had a warm growing season which led to one of the earliest harvests on record, finishing by mid-October. Fortunately, this atypical vintage would be one of our finest.

WINEMAKING

<i>Description</i>	De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 25% new and aged for 19 months.
<i>Alcohol</i>	14.9%
<i>pH</i>	3.66
<i>Total Acid</i>	0.52 mg/100mL
<i>Residual Sugar</i>	none
<i>Bottle Date</i>	25th of July 2017

RELEASE

<i>Cases</i>	141
<i>Release Date</i>	Fall 2017
<i>SRP</i>	\$45