
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2015 Limited Cabernet Sauvignon

Purply red, the nose is tight with hints of cocoa, vanilla, cherry pie, cassis, and almonds. The perfumed aroma is accompanied by a palate rich with both milk and dark chocolate, cocoa nibs, and a velvety texture followed by slightly chewy tannins and a long finish.

VITICULTURE

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| <i>AVA</i> | Los Olivos District, Santa Ynez Valley |
| <i>Year(s) Planted</i> | 2011 |
| <i>Clone(s)</i> | 337, 4 |
| <i>Harvest Date(s)</i> | From 17th to 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

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| <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 73% new and aged for 20 months. |
| <i>Alcohol</i> | 14.9% |
| <i>pH</i> | 3.67 |
| <i>Total Acid</i> | 0.55 mg/100mL |
| <i>Residual Sugar</i> | none |
| <i>Bottle Date</i> | 25th of July 2017 |

RELEASE

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| <i>Cases</i> | 34 |
| <i>Release Date</i> | Fall 2018 |
| <i>SRP</i> | \$75 |