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# BRAVE & MAIDEN

E S T A T E

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## TECHNICAL NOTES

### 2015 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, 337, 400
	<i>Harvest Date(s)</i>	Throughout September and October
	<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 to 2-4 ton fermenters, fermented for 14 days with an extended maceration on some lots. Barreled down to 100% French oak, 14% new and aged for 30 months.
	<i>Blend</i>	7% Petit Verdot, 24% Cabernet Sauvignon, 4% Merlot, 65% Syrah
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.65
	<i>Total Acid</i>	0.59 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	3rd of May 2018
RELEASE	<i>Cases</i>	491
	<i>SRP</i>	\$30