
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2016 BEQUEST

Purple throughout, the Bequest is floral, mineral, and rich with notes of vanilla, cinnamon, and cloves. Blue fruit notes of blackberry, blueberry jam, more baking spices, and a chewiness that lasts and lasts on the palate.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Harvest Date</i>	End of September and October
	<i>Vintage Notes</i>	2016 was meant to be an El Niño rainy season that would cut a big dent in California's historic drought. But hopes were unrealized as the year began with another dry winter season. Fortunately, late season rains helped to leach salts and boost vine health. Spring to early summer was warm, then cooled off in July and August and finished with a heat spike in September, all helping to push harvest to another early start. While 2015 was Brave & Maiden's smallest vintage in years, 2016 rebounded with our heaviest crop to date.
WINEMAKING	<i>Blend</i>	50% Cabernet Sauvignon, 17% Merlot, 17% Cabernet Franc, 16% Petit Verdot.
	<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 50% new and aged for 28 months.
	<i>Alcohol</i>	15.0%
	<i>pH</i>	3.58
	<i>Total Acid</i>	0.63 mg /100 mL
	<i>Bottled</i>	31st of January 2019
	RELEASE	<i>Cases</i>
	<i>Release Date</i>	March 2019
	<i>SRP</i>	\$95