
BRAVE & MAIDEN
E S T A T E

TECHNICAL NOTES

2016 CABERNET FRANC

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1997
	<i>Clone(s)</i>	332
	<i>Harvest Date(s)</i>	5th and 14th of 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>Description</i>	De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 10% new and aged for 18 months.
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.59
	<i>Total Acid</i>	0.6 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	3rd of May 2018
RELEASE	<i>Cases</i>	97
	<i>Release Date</i>	Summer 2018
	<i>SRP</i>	\$45