
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2016 LIMITED CABERNET FRANC

A dark ruby red, dried black and white peppercorns add to the spicy bouquet of this wine. Along with the spicy notes are tobacco, dried herbs, and hatch chiles. Cabernet Franc loves to be earthy, and this wine is no exception- along with notes of caramel, vanilla, cocoa nibs, chalky tannins, and a long impressive finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1997
	<i>Clone(s)</i>	332
	<i>Harvest Date</i>	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>Blend</i>	100% Cabernet Franc
	<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>	3.43
	<i>Total Acid</i>	0.646 mg /100 mL
	<i>Bottled</i>	18th of July 2018
RELEASE	<i>Cases</i>	219
	<i>Release Date</i>	November 2018
	<i>SRP</i>	\$65