
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2016 LIMITED CABERNET SAUVIGNON

Very dark at the center this wine sometimes purple and sometimes ruby red. A quick swirl releases baking spice, raspberry, cocoa, cinnamon bark, dustiness, and toasted marshmallow. This wine tastes like a red velvet cupcake, with a crushed velvet-like texture. Flavors of black cherry syrup go on and on.

VITICULTURE

<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>	The 29th & 30th of September
<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 53% new and aged for 20 months.
<i>Alcohol</i>	15%
<i>pH</i>	3.5
<i>Total Acid</i>	0.603 mg/100mL
<i>Residual Sugar</i>	none
<i>Bottle Date</i>	18th of July 2018

RELEASE

<i>Cases</i>	448
<i>Release Date</i>	November 2018
<i>SRP</i>	\$75