
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2016 PETIT VERDOT

Our Petit Verdot is a perfect cold weather wine to warm the soul. Intense red with purple tones, this wine is very dark. The nose is ripe with juniper berry, star anise, Chinese five spice, black pepper and floral notes of dried violet, honeysuckle, rosemary, and jasmine. The palate is rich with black plum, black cherry, and an intense structure like unsweetened cranberry. The long, dry, spicy finish is highlighted by graphite, tobacco leaf, bitter chocolate, and even strawberry.

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Clone(s)</i>	400
<i>Harvest Date</i>	6th through the 13th 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% Petit Verdot.
<i>Description</i>	De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% once used French oak and aged for 27 months.
<i>Alcohol</i>	15.0%
<i>pH</i>	3.79
<i>Total Acid</i>	0.63 mg /100 mL
<i>Bottled</i>	31st of January 2019

RELEASE

<i>Cases</i>	24
<i>Release Date</i>	December 29, 2020
<i>SRP</i>	\$85