
BRAVE & MAIDEN

ESTATE

TECHNICAL NOTES

2016 UNION

The wine that started it all. This special blend brings aromas of tobacco, cedar, and red fruits. On the palate, notes of graphite and flint frame the fruit and includes baking spice components that move into a long and juicy finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1996-1998
	<i>Clone(s)</i>	169, 181, Noir, 337, 400
	<i>Harvest Date(s)</i>	Throughout 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>Description</i>	De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 28% new and aged for 27 months.
	<i>Blend</i>	5% Petit Verdot, 5% Cabernet Franc, 5% Merlot, 25% Cabernet Sauvignon, 20% Grenache, 40% Syrah
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.65
	<i>Total Acid</i>	0.59 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	31st of January 2019
RELEASE	<i>Cases</i>	462
	<i>SRP</i>	\$30