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# BRAVE & MAIDEN

E S T A T E

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## TECHNICAL NOTES

### 2017 BEQUEST

The 2017 Bequest is dark, so dark that it is actually difficult to see light shine through it! Super fresh on the nose with notes of thyme and clove. The entry is smoky with anise, leather, baking spices and dark chocolate, and leads to a long finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Clone(s)</i>	15, 181, 332, 400
	<i>Harvest Date</i>	6th through the 13th of October
	<i>Vintage Notes</i>	The 2017 vintage saw significant rain in January and February, much needed after a five year drought. Spring fluctuated between cool and warm periods with very few frost events. Spring also brought the usual cooler winds during bloom time, which made for uneven set in some areas. The summer moved back and forth between warm and hot, but the temperatures usually cooled in the evening to allow the grapes to retain acidity. An intense heatwave over Labor Day weekend pushed the sugar in the vines, but with a mild September, the plants were able to rebalance. With the mild September, harvest was extended well into October with a gradual maturation of the fruit making it easier on both harvesting crews and winemakers.
WINEMAKING	<i>Blend</i>	50% Cabernet Sauvignon, 17% Merlot, 17% Cabernet Franc, 16% Petit Verdot.
	<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 17% new and aged for 20 months.
	<i>Alcohol</i>	15.0%
	<i>pH</i>	3.79
	<i>Total Acid</i>	0.63 mg /100 mL
	<i>Bottled</i>	5th of July 2019
RELEASE	<i>Cases</i>	150
	<i>Release Date</i>	September 2020
	<i>SRP</i>	\$98