
BRAVE & MAIDEN
E S T A T E

TECHNICAL NOTES

2017 LIMITED CABERNET SAUVIGNON

Dark red in the glass, blue and black fruits burst immediately from the glass. Black cherry, cocoa powder, and baking spices frame a rich, fruity palate framed by graphite and tobacco leaf and chewy tannin.

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| 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> | 13th & 16th 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>Description</i> | De-stemmed and hand-sorted to 1.5 ton fermenters, fermented for 14-21 days. Barreled down to 100% French oak, approximately 21% new and aged for 20 months. |
| | <i>Alcohol</i> | 15% |
| | <i>pH</i> | 3.82 |
| | <i>Total Acid</i> | 0.6 mg/100mL |
| | <i>Residual Sugar</i> | none |
| | <i>Bottle Date</i> | 5th of July 2019 |
| RELEASE | <i>Cases</i> | 469 |
| | <i>Release Date</i> | September 2020 |
| | <i>SRP</i> | \$78 |