
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2018 CABERNET FRANC

Dark red, rich and brooding the bouquet displays star anise, black pepper, cherry, wild strawberry, blackberry bramble, graphite, cigar box, and baking spices. On the palate, the wine is rich with the mouth filling with apple skins, mulberry, paprika, and jalapeno with a long, structured finish.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1997
	<i>Clone(s)</i>	332
	<i>Harvest Date(s)</i>	Throughout October
	<i>Vintage Notes</i>	The 2018 vintage was a return of cooler weather (such as 2010 & 2011). Another winter with rain was helpful in supplying the soil and plants with water. Spring was cooler than normal, but no significant frost events. With the cool spring, budbreak was delayed by 2-3 weeks. No extreme weather during set, which helped with good set and good yields. Summer was warm and promoted ripeness, but late summer and early fall were much cooler than past vintages and pushed harvest well into November. Despite the long drawn out harvest, crop levels were ample and fruit matured with excellent flavors and plenty of acid.
WINEMAKING	<i>Description</i>	De-stemmed and hand-sorted to 3-4 ton fermenters, fermented for 14-21 days. Barreled down to 100% Neutral French oak and aged for 17 months.
	<i>Alcohol</i>	14.5%
	<i>pH</i>	3.74
	<i>Total Acid</i>	0.585 mg/100mL
	<i>Residual Sugar</i>	none
	<i>Bottle Date</i>	31st of March 2020
RELEASE	<i>Cases</i>	241
	<i>Release Date</i>	Summer 2020
	<i>SRP</i>	\$45