
BRAVE & MAIDEN

E S T A T E

TECHNICAL NOTES

2018 LIMITED CABERNET FRANC

Intense red, the 2018 Limited Cabernet Franc is focused and rich with fruity notes of black cherries, gooseberry, red currant, plum skin, wild raspberries, and also hints of floral aromas. The palate opens with blackberries and lingonberries, continuing with cinnamon apple pie and sweet hay. The finish is long and delicate with structured tannins accented with toasted coconut flakes.

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Year(s) Planted</i>	1997
<i>Clone(s)</i>	332
<i>Harvest Date</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>Blend</i>	100% Cabernet Franc
<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 20 months.
<i>Alcohol</i>	15.0%
<i>pH</i>	3.43
<i>Total Acid</i>	0.646 mg /100 mL
<i>Bottled</i>	5th of May 2020

RELEASE

<i>Cases</i>	294
<i>Release Date</i>	April 2021
<i>SRP</i>	\$68