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# BRAVE & MAIDEN

E S T A T E

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## TECHNICAL NOTES

### 2019 LIMITED CABERNET FRANC

Intense garnet color, this wine is fruit forward and jammy. It smells of blackberry bramble and dragon fruit extending to the palate loaded with cranberry sauce, blackberry jam, dry chili, and tobacco leaves. The crisp acidity characteristic of Cabernet Franc is balanced with smooth tannins.

#### 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>	23rd of October
<i>Vintage Notes</i>	2019's mild weather was very similar to 2018. A significant amount of rainfall compared to previous years was helpful in re-supplying the soil and plants with much needed water. Spring was cool with no major frost events and delayed budbreak by 2 weeks (similar to 2018). We had a good set, and mild summer temperatures allowed for a slow steady growing season that promoted full cane lignification and balanced ripeness of fruit. There were a few heat spikes in September, but they only lasted a few days and returned to normal/cooler temperatures. Harvest started late August and was finished by mid November. 2019 was a very healthy harvest with potential for super high quality wines.

#### WINEMAKING

<i>Blend</i>	100% Cabernet Franc
<i>Description</i>	De-stemmed and hand-sorted to 3-4 ton fermenters, fermented for 14-21 days. Barreled down to 20 % new oak and aged for 17 months.
<i>Alcohol</i>	15.0%
<i>pH</i>	3.69
<i>Total Acid</i>	0.615 mg /100 mL
<i>Bottled</i>	2nd of March 2021

#### RELEASE

<i>Cases</i>	246
<i>Release Date</i>	April 2022
<i>SRP</i>	\$75