
BRAVE & MAIDEN

ESTATE

TECHNICAL NOTES

2014 LIMITED CABERNET SAUVIGNON

Almost black, the fruit jumps out of the glass. The nose exhibits hints of burnt toast, blackberry, cedar, and plums. Mouth coating and inky, the black fruited, spicy palate is framed by fresh acidity, cocoa powder, cedar, and cinnamon.

VITICULTURE

<i>AVA</i>	Los Olivos District, Santa Ynez Valley
<i>Year(s) Planted</i>	1998, 2011
<i>Clone(s)</i>	337
<i>Harvest Date(s)</i>	September 17th & October 8th
<i>Vintage Notes</i>	Warm periods in January and February brought budbreak three weeks earlier than normal in 2014. With lots of sun, warm days, and little rain, the rest of the growing season was a steady march toward an early harvest — about three weeks earlier than usual. For a third year in a row now, Brave & Maiden saw high yields with an exceptional crop.

WINEMAKING

<i>Description</i>	De-stemmed to 2-4 ton fermenters, fermented for 14-21 days with 14 days extended maceration. Barreled down to 100% French oak, 33% new and aged for 23 months.
<i>Blend</i>	100% Cabernet Sauvignon
<i>Alcohol</i>	15.0%
<i>pH</i>	3.6
<i>Total Acid</i>	0.63 mg/100mL
<i>Residual Sugar</i>	none
<i>Bottle Date</i>	May of 2017

RELEASE

<i>Cases</i>	24
<i>Release Date</i>	Fall 2017
<i>SRP</i>	\$75