
BRAVE & MAIDEN

ESTATE

TECHNICAL NOTES

2014 LIMITED MERLOT

Viscous and dark red, the wine coats the glass with each swirl. Graphite, cherry cordial, and bakers chocolate adorn the nose. The palate speaks of black currant, raspberry jam, and finishes with cloves and a hint of vanilla.

VITICULTURE	<i>AVA</i>	Los Olivos District, Santa Ynez Valley
	<i>Year(s) Planted</i>	1996 - 1998
	<i>Clone(s)</i>	181
	<i>Harvest Date(s)</i>	September 16th & 22nd
	<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 some extended maceration. Barreled down to 100% French oak, 33% new and aged for 23 months.
	<i>Blend</i>	100% Merlot
	<i>Alcohol</i>	14.7%
	<i>pH</i>	3.54
	<i>Total Acid</i>	0.57 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>	\$65