BRAVE & MAIDEN

TECHNICAL NOTES 2014 CABERNET FRANC

Dark red and opaque in the glass, this wine has some heft. The bouquet boasts a classic cabernet franc nose of savory spice, black currant, and cocoa powder. The supple palate is chocolatey, with preserved raspberry and cranberry leading to a long, spicy finish.

VITICULTURE	AVA	Los Olivos District, Santa Ynez Valley
-------------	-----	--

Year(s) Planted | 1997

Clone(s) | 332

Harvest Date(s) 17th of September and 13th of October

Vintage Notes Warm periods in January and February brought budbreak three weeks earlier than

normal. 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 Description De-stemmed to 2-4 ton fermenters, fermented for 14 days with an extended

maceration for an additional 14. Barreled down to 100% French oak, 30% new and

aged for 19 months.

Alcohol 14.5%

pH | 3.64

Total Acid | .64 mg/100mL

Residual Sugar | none

Bottle Date 1st of March 2016

RELEASE Cases 401

Release Date | Spring 2016

SRP \$45