VINEYARD 2018 CABERNET FRANC

Taste

The 2018 Brady Vineyard Cabernet Franc is exuberant. Featuring a deep scarlet color and aromas reminiscent of black cherry, plum, and subtle notes of vanilla and cedar . On tasting, it shows opulent texture, gentle acidity, and savory bramble flavors. With a hint of velvety oak that lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich sauces.

Vineyard

The Brady Vineyard is ideally situated for world class viticulture. Located far enough inland from the Pacific Ocean to build heat daily, but still close enough to enjoy the nightly cooling of maritime breezes. Here the vines seek out nutrients and water in the meager rocky soils overlooking the Estrella River. These elements combine to result in rich, fully-ripened grapes, ideal for producing big & bold Paso Robles wines.

Winemaker's Notes

Harvest takes place once the vegetative flavors have subsided and prior to any shriveling. The fruit is crushed and moved to stainless tanks and inoculated for fermentation. Using FX-10, a yeast strain known to bring out the best in Cabernet Franc. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

Certified California Sustainable

Accolades

Wine Enthusiast Magazine: 91 Points

2021 Houston Livestock Show and

2021 San Francisco Chronicle Wine

Competition: Double Gold Medal

Rodeo Wine Competition: Gold

Medal, Class Champion

HARVEST ANALYSISFINISH ANALYSISBLENDOctober 22nd, 2018Alc. 15.0%76%Cabernet FrancBrix 25.4*pH 3.679% Cabernet SauvignonpH 3.9TA 0.65%6% Syrah

VINEYARD 2019 CABERNET FRANC

Taste

The 2019 Brady Vineyard Cabernet Franc is exuberant. Featuring a deep scarlet color and aromas reminiscent of black cherry, plum, and subtle notes of vanilla and cedar . On tasting, it shows opulent texture, gentle acidity, and savory bramble flavors. With a hint of velvety oak that lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich sauces.

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Accolades

2022 Houston Livestock Show and Rodeo Wine Competition: Gold Medal (Class Champion)

2021 San Antonio Stock Show and Rodeo International Wine Competition: Gold Medal

2022 San Francisco Chronicle Wine Competition : Silver Medal

Certified California Sustainable

HARVEST ANALYSISFINISH ANALYSISBLENDOctober 26th, 2019Alc. 15.0%Cabernet Sauvignon 85%Brix 24.4*pH 3.71Merlot 9%pH 4.01TA 0.69%Petite Sirah 6%

BRADY VINEYARD 2020 CABERNET FRANC

Taste

The 2020 Brady Vineyard Cabernet Franc is exuberant. Featuring a deep scarlet color and aromas reminiscent of black cherry, plum, and subtle notes of vanilla and cedar . On tasting, it shows opulent texture, gentle acidity, and savory bramble flavors. With a hint of velvety oak that lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich sauces.

Vineyard

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Winemaker's Notes

Harvest takes place once the vegetative flavors have subsided and prior to any shriveling. The fruit is crushed and moved to stainless tanks and inoculated for fermentation. Using FX-10, a yeast strain known to bring out the best in Cabernet Franc. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

HARVEST ANALYSIS	FINISH ANALYSIS	B L E N D
October 21st, 2020 Brix 25.9* pH 4.11 TA 3.52%	Alc. 15.0% pH 3.79 TA 0.64%	Cabernet Franc 96% Petite Sirah 4%

Accolades

Certified California Sustainable