

BRADY

VINEYARD

2018 MERLOT

Taste

The 2018 Brady Vineyard Merlot is big and bold. Featuring a deep ruby color, with lavish flavors of blackberry, savory black olive, and hints of peppery spice. On tasting, it shows an opulent silky texture, juicy bramble and savory flavors that echo the aromas. Just a hint of velvety oak lengthens the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and dishes with rich flavorful sauces.

Vineyard

Our Merlot is crafted from hi-density vertically trellised vines grown in calcareous clay soils. These soils are the artifact of tectonic uplifting of the ancient seafloor. Situated in the Adelaida, Templeton Gap just far enough inland from the Pacific Ocean to build heat daily but close enough to enjoy the nightly cooling of maritime breezes. All these elements together result in rich, fully ripened grapes, ideal for producing a big and powerful Merlot.

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 Bordeaux Reds. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

Accolades

Wine Enthusiast Magazine: 91 Points

2021 Houston Livestock Show and
Rodeo Wine Competition: Gold Medal

2021 San Francisco Chronicle Wine
Competition: Gold Medal

HARVEST ANALYSIS

November 5, 2018
Brix 25.7*
pH 3.60
TA 0.58%

FINISH ANALYSIS

Alc. 15.0%
pH 3.72
TA 0.64%

BLEND

Merlot 88%
Cabernet Sauvignon 8%
Cabernet Franc 4%



BRADY

VINEYARD

2019 MERLOT

Taste

The 2019 Brady Vineyard Merlot is big and bold. Deep ruby in color with lavish flavors of blackberry, black olive, and hints of peppery spice. On tasting, it shows an opulent silky texture with juicy bramble and savory flavors that echo the aromas. A hint of velvety oak lengthens the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and dishes with rich flavorful sauces.

Vineyard

This Merlot is crafted from hi-density vertically trellised vines grown in calcareous clay soils that are the artifact of tectonic uplifting of ancient seafloor. Situated in the Adelaida District of Paso Robles . Just far enough inland from the Pacific Ocean to build heat daily, but close enough to enjoy the nightly cooling of maritime breezes. All these elements together result in rich, fully ripened grapes, ideal for producing big and powerful Merlot.

Winemaker's Notes

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Accolades

2021 Houston Livestock Show and
Rodeo Wine Competition: Gold Medal

2022 Houston Livestock Show and
Rodeo International Wine
Competition: Silver

2022 San Francisco Chronicle Wine
Competition: Gold Medal

HARVEST ANALYSIS

October 25th, 2019
Brix 24.5*
pH 3.65
TA 0.49%

FINISH ANALYSIS

Alc. 15.0%
pH 3.72
TA 0.49%

BLEND

Merlot 92%
Petite Sirah 8%



BRADY

VINEYARD

2020 MERLOT

Taste

The 2020 Brady Vineyard Merlot is big and bold. Deep ruby in color with lavish flavors of blackberry, black olive, and hints of peppery spice. On tasting, it shows an opulent silky texture with juicy bramble and savory flavors that echo the aromas. A hint of velvety oak lengthens the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and dishes with rich flavorful sauces.

Vineyard

This Merlot is crafted from hi-density vertically trellised vines grown in calcareous clay soils that are the artifact of tectonic uplifting of ancient seafloor. Situated in the Adelaida District of Paso Robles . Just far enough inland from the Pacific Ocean to build heat daily, but close enough to enjoy the nightly cooling of maritime breezes. All these elements together result in rich, fully ripened grapes, ideal for producing big and powerful Merlot.

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 with FX-10, a yeast strain known to bring out the best in Bordeaux Reds. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

Accolades

HARVEST ANALYSIS

October 14th, 2020
Brix 25.2*
pH 3.63
TA 0.48%

FINISH ANALYSIS

Alc. 15.0%
pH 3.76
TA 0.64%

BLEND

Merlot 100%