

BRADY

VINEYARD

2018 PETITE SIRAH



Taste

The 2018 Brady Vineyard Petite Sirah is rich and luxurious. Featuring a deep crimson color and aromas reminiscent of blackberry, black pepper, roasted vanilla and spice. On tasting, it shows opulent texture and bramble flavors that echo the aromas. The wine is luscious, full-bodied with balancing gentle acidity. A hint of velvety oak lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich flavorful 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.

Accolades

Wine Enthusiast Magazine: 91 Points,

Cellar Selection

2021 Houston Livestock Show and Rodeo

Wine Competition: Silver Medal

2021 San Francisco Chronicle Wine

Competition: Gold Medal

Certified California Sustainable

Winemaker's Notes

Harvest takes place once fruit flavors peak and prior to any shriveling. The fruit is crushed and moved to stainless tanks and inoculated for fermentation with RX-60, a yeast strain known to bring out the best in Rhone varieties. We then used a traditional hand pump-over to maximize color and flavor release. After the press, the wine was racked into oak barrels to complete malolactic fermentation and mature for 18 months.

HARVEST ANALYSIS

October 2nd, 2018

Brix 24.8*

pH 3.51

TA 0.59%

FINISH ANALYSIS

Alc. 15.0%

pH 3.74

TA 0.62%

BLEND

Petite Sirah 84%

Syrah 16%

BRADY

VINEYARD

2019 PETITE SIRAH

Taste

The 2019 Brady Vineyard Petite Sirah is rich and luxurious. Featuring a deep crimson color and aromas reminiscent of blackberry, black pepper, roasted vanilla and spice. On tasting, it shows opulent texture and bramble flavors that echo the aromas. The wine is luscious, full-bodied with balancing gentle acidity. A hint of velvety oak lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich flavorful sauces.

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Accolades

2022 San Francisco Chronicle Wine

Competition: Gold Medal

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HARVEST ANALYSIS

October 10th, 2019

Brix 24.0*

pH 3.51

TA 0.66%

FINISH ANALYSIS

Alc. 15.0%

pH 3.73

TA 0.74%

BLEND

Petite Sirah 100%



BRADY

VINEYARD

2020 PETITE SIRAH

Taste

The 2020 Brady Vineyard Petite Sirah is rich and luxurious. Featuring a deep crimson color and aromas reminiscent of blackberry, black pepper, roasted vanilla and spice. On tasting, it shows opulent texture and bramble flavors that echo the aromas. The wine is luscious, full-bodied with balancing gentle acidity. A hint of velvety oak lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich flavorful sauces.

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Accolades

Certified California Sustainable

Winemaker's Notes

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HARVEST ANALYSIS

October 7th, 2020
Brix 25.3*
pH 3.66
TA 0.45%

FINISH ANALYSIS

Alc. 15.0%
pH 3.69
TA 0.72%

BLEND

Petite Sirah 100%

