

2012
ZINFANDEL
PASO ROBLES

HARVEST ANALYSIS

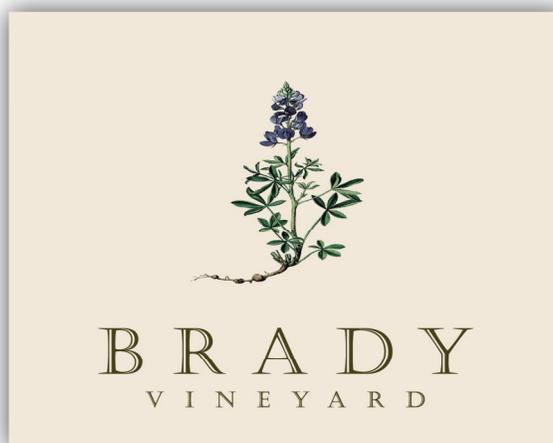
Date September 10, 2012
Brix 25.6°
pH 3.57
TA 0.67%

BLEND

100% Zinfandel

FINISH ANALYSIS

Alc. 15.0%
pH 3.68
TA 0.63%



TASTE

The 2012 Brady Vineyard Zinfandel is rich and luxurious, featuring deep crimson color and aromas reminiscent of raspberry, and black pepper with subtle notes of roasted vanilla and spice. On tasting, it shows opulent texture and savory berry and bramble flavors that echo the aromas. The wine is luscious, full-bodied with balancing gentle acidity and just a hint of velvety oak that lengthens the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and with dishes with rich flavorful sauces.

VINEYARD

This Zinfandel hails exclusively from low-yielding head-trained vines grown employing age-old farming techniques. The vines are planted in calcareous clay soils that are the artifact of tectonic uplifting of ancient sea beds, situated on the steps of the Santa Lucia Mountains just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. The vines are planted at a density of 450 vines per acre on rootstock bred to seek out available water and nutrients in the sparse ground. Because of the inherent poverty of the site and the style of training yields are limited to a scant 3 tons per acre boosting intensity and concentration from the vines. All of these elements together result in rich, fully-ripened grapes, ideal for producing big and bold Zinfandel.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when vegetative flavors have subsided and prior to any shriveling. Following the pick the grapes were crushed to small stainless tanks and inoculated for fermentation with RX-60, a yeast stain known to bring out the best in Zinfandel. Fermentation and maceration lasted 8 days and was assisted by traditional hand pump-over to maximize color and flavor release. Subsequent to fermentation, the wine was drawn off and the skins were pressed. After a short settling period, the wine was racked into French oak puncheons where it completed malolactic fermentation and matured for 18 months. Prior to bottling, the wine received a final racking to stainless steel where the blend was assembled and the wine was prepared for bottling.



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