

Accolades

2022 Houston Livestock Show and Rodeo Wine Competition: Gold Medal

2021 San Antonio Stock Show and Rodeo International Wine

Certified California Sustainable

Competition: Silver Medal

Taste

The Brady Vineyard 2019 Cabernet Sauvignon is big and bold. Featuring deep crimson color with aromas of blackberry, currant and cassis. On tasting, notes of roasted vanilla and spice are followed by a silky texture. Juicy bramble flavors echo the aromas. Just 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.

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 for fermentation. Using FX-10, a yeast strain known to bring out the best in Cabernet Sauvignon. 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	BLEND
October 19th, 2019	Alc. 15.0%	Cabernet Sauvignon 80%
Brix 25.2*	"H 2 60	Daries Sinch 1204

pH 3.69 Petite Sirah 12% pH 3.79 TA 0.68% Merlot 8% TA 0.50%