

BRADY

VINEYARD

2019 CHARDONNAY

Taste

The 2019 Brady Vineyard Chardonnay is rich and luxurious. Bright gold in color with aromas of apple and butterscotch. Upon tasting, flavors of pear and caramel are accented by hints of vanilla. A persistent silky finish follows. Enjoy with delectable fruits, fish, fowl, mild cheeses, and dishes with rich flavorful sauces.

Vineyard

This Chardonnay 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 rich opulent Chardonnay.

Winemaker's Notes

Harvest gets underway as soon as the fruit has reached full maturity. The berries are golden, acidity has subsided, and excessive sunburn has been avoided. The grapes are then whole cluster pressed to small stainless tanks and inoculated for fermentation. Using CX9, a yeast strain known to bring out the best in Burgundian whites. After 15 days of fermentation the wine has settled. We then rack to oak barrels to complete malolactic fermentation and mature for 8 months.

Accolades

Wine Enthusiast Magazine: 90 Points

2021 San Francisco Chronicle Wine

Competition: Silver Medal

2021 Houston Livestock Show and

Rodeo Wine Competition: Silver

Medal

HARVEST ANALYSIS

October 17th, 2019

Brix 24.5*

pH 3.60

TA 0.67%

FINISH ANALYSIS

Alc. 14.5%

pH 3.60

TA 0.62%

BLEND

Chardonnay 100%