

# 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%