

2016  
CABERNET SAUVIGNON  
PASO ROBLES

HARVEST ANALYSIS

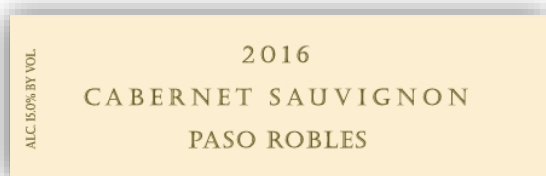
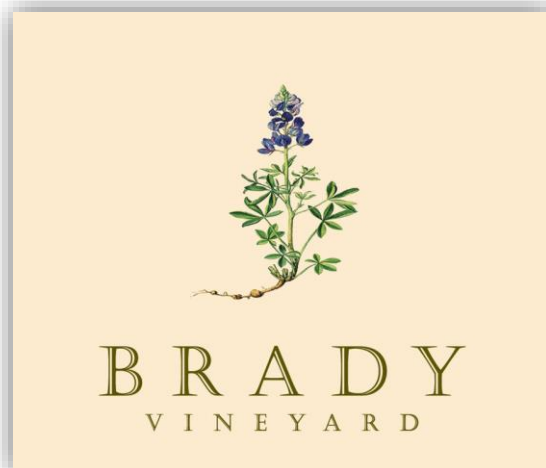
Date	October 6, 2016
Brix	25.0°
pH	3.85
TA	0.42%

BLEND

80% Cabernet Sauvignon  
13% Cabernet Franc  
7% Petite Sirah

FINISH ANALYSIS

Alc.	15.0%
pH	3.78
TA	0.65%



TASTE

The 2016 Brady Vineyard Cabernet Sauvignon is big and bold, featuring deep crimson color and aromas reminiscent of blackberry, black currant and cassis with subtle notes of roasted vanilla and spice. On tasting, it shows opulent silky texture and juicy berry and bramble flavors that echo the aromas with just a hint of velvety oak lengthening the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and with dishes with rich flavorful sauces.

VINEYARD

The Brady family vineyard is the family's dream come to realization here in Paso Robles. Nestled in the Estrella Valley 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 site is ideally situated for world-class viticulture with vines rooted in the meager gravelly soils that form the rolling alluvial terrace overlooking the Estrella River.

The Clone 337 Cabernet Sauvignon vines are planted at a density of 908 vines per acre on 1103 Paulsen rootstock, which was developed to seek out available water and nutrients in sparse ground. Because of the inherent poverty of the site yields are limited to a scant 4 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 Cabernet Sauvignon.

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 are crushed to small stainless tanks and inoculated for fermentation with FX-10 a yeast stain known to bring out the best in Cabernet Sauvignon. Fermentation and maceration lasts 8 days and is assisted by traditional pump-over to maximize color and flavor release. Subsequent to fermentation, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to complete malolactic fermentation and mature for 18 months. Prior to bottling, the wine receives a final racking to stainless steel where the blend is assembled and prepared for bottling.

