

2016  
PETITE SIRAH  
PASO ROBLES

HARVEST ANALYSIS

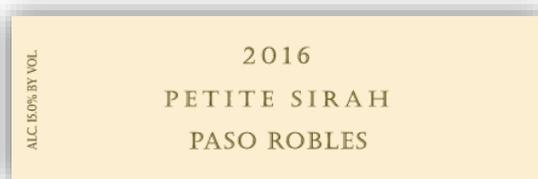
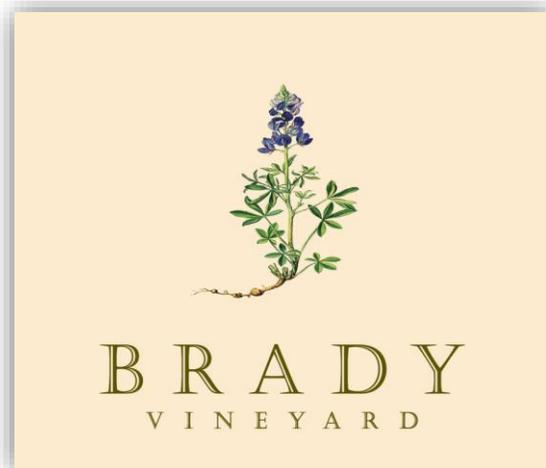
Date September 24, 2016  
Brix 25.0°  
pH 3.48  
TA 0.53%

BLEND

90% Petite Sirah  
10% Syrah

FINISH ANALYSIS

Alc. 15.0%  
pH 3.71  
TA 0.63%



TASTE

The 2016 Brady Vineyard Petite Sirah is rich and luxurious, featuring deep crimson color and aromas reminiscent of blackberry, 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

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 vines are planted at a density of 900 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 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 Petite Sirah.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when fruit flavors are at their peak 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 Rhone varieties. 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 barrels 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.

