

2016
SYRAH
PASO ROBLES

HARVEST ANALYSIS

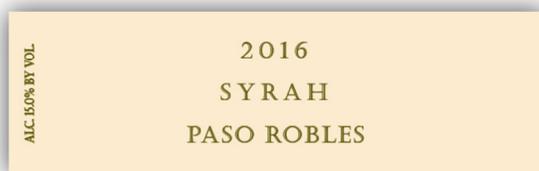
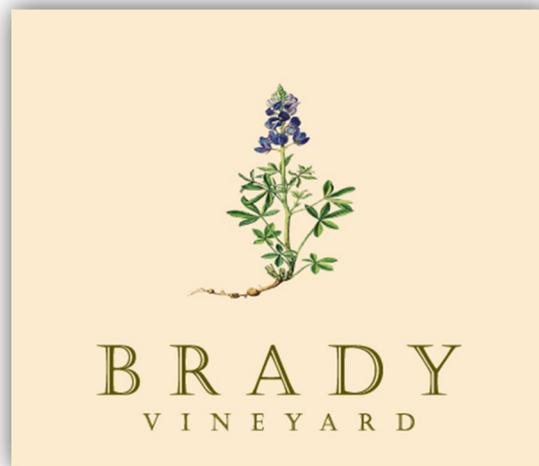
Brix 25.5°
pH 3.72
TA 0.57%
Date October 5, 2016

BLEND

86.0% Syrah
14.0% Petite Sirah

FINISH ANALYSIS

Alc. 15.0%
pH 3.79
TA 0.67%



TASTE

The 2016 Brady Vineyard Syrah is rich and sumptuous, featuring deep ruby color and aromas reminiscent of blackberry, and black olive with subtle notes of white pepper and spice. On tasting, it shows opulent texture, gentle acidity, and savory bramble berry flavors with a hint of velvety oak that lengthens the finish. Enjoy alone, or with smoked or roasted meats, sharp cheeses and with dishes with rich flavorful sauces.

VINEYARD

This Syrah is sourced from low-yielding, hi-density, vertically trellised vines grown employing age-old farming techniques. The vines are planted at a concentration of 1320 vines per acre in calcareous clay soils that are the artifact of tectonic uplifting of ancient sea beds. The site is situated in the Paradise Valley of the Santa Lucia Mountains just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. Because of the vigor inherent in the site, yields and canopy are managed to boost intensity and concentration. All of these elements together result in rich, fully-ripened grapes, ideal for producing big and bold Syrah.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit reaches full maturity, when fruit flavors peak and prior to any shriveling. Following the pick, the grapes are crushed to small stainless tanks and inoculated for fermentation. Fermentation and maceration lasts 8 days assisted by traditional hand pump-over to maximize color and flavor release. Subsequent to fermentation, the wine is drawn off and the skins are pressed. After a short settling period, the wine is racked to oak barrels where it completes fermentation and matures for 18 months. Prior to bottling, the wine receives a final racking to stainless where the blend is assembled and finished.

