



BRADY

VINEYARD

2018 CABERNET FRANC

Taste

The 2018 Brady Vineyard Cabernet Franc is exuberant. Featuring a deep scarlet color and aromas reminiscent of black cherry, plum, and subtle notes of vanilla and cedar . On tasting, it shows opulent texture, gentle acidity, and savory bramble flavors. With a hint of velvety oak that lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with rich sauces.

Vineyard

The Brady Vineyard is ideally situated for world class viticulture. Located far enough inland from the Pacific Ocean to build heat daily, but still close enough to enjoy the nightly cooling of maritime breezes. Here the vines seek out nutrients and water in the meager rocky soils overlooking the Estrella River. These elements combine to result in rich, fully-ripened grapes, ideal for producing big & bold Paso Robles wines.

Accolades

Wine Enthusiast Magazine: 91 Points

2021 Houston Livestock Show and
Rodeo Wine Competition: Gold
Medal, Class Champion

2021 San Francisco Chronicle Wine
Competition: Double Gold Medal

Certified California Sustainable

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 Cabernet Franc. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

HARVEST ANALYSIS

October 22nd, 2018
Brix 25.4*
pH 3.9
TA 0.41%

FINISH ANALYSIS

Alc. 15.0%
pH 3.67
TA 0.65%

BLEND

76% Cabernet Franc
9% Cabernet Sauvignon
9% Merlot
6% Syrah