

# BRADY

## VINEYARD

### 2019 CABERNET FRANC

## Taste

The 2019 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

2022 Houston Livestock Show and Rodeo  
Wine Competition: Gold Medal (Class  
Champion)

2021 San Antonio Stock Show and Rodeo  
International Wine Competition: Gold  
Medal

2022 San Francisco Chronicle Wine  
Competition : Silver 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	FINISH ANALYSIS	BLEND
October 26th, 2019 Brix 24.4* pH 4.01 TA 0.35%	Alc. 15.0% pH 3.71 TA 0.69%	Cabernet Franc 85% Merlot 9% Petite Sirah 6%