



# BRADY

## VINEYARD

### 2021 ZINFANDEL

#### Taste

The 2021 Brady Vineyard Zinfandel is rich and luxurious. Featuring a deep crimson color and aromas reminiscent of raspberry, black pepper, vanilla and spice. On tasting, it shows rich texture, gentle acidity, and savory bramble flavors. A hint of velvety oak lengthens the finish. Enjoy with smoked or roasted meats, sharp cheeses and dishes with flavorful sauces.

#### Vineyard

Our Zinfandel is grown on head-trained vines rooted in calcareous clay soils. Located in the Santa Lucia Mountains; just far enough inland from the Pacific Ocean to build heat daily, but close enough to enjoy the nightly cooling of Pacific breezes. The poverty of the site limits yields to a scant 3 tons per acre, boosting intensity and concentration. These elements synergize to result in rich, fully-ripened grapes, ideal for making big and bold Zinfandel.

#### Winemaker's Notes

Following the harvest grapes are crushed to small stainless tanks and inoculated for fermentation. After 8 days we use a traditional hand pump-over to maximize color and flavor release. The wine is then drawn off and the skins pressed. After settling, the wine is racked into French oak 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 the wine is prepared for bottling.

#### Accolades

##### HARVEST ANALYSIS

October 1, 2021  
Brix 25.5\*  
pH 3.74  
TA 0.55%

##### FINISH ANALYSIS

Alc. 15.0%  
pH 3.70  
TA 0.67%

##### BLEND

Zinfandel 91%  
Petite Sirah 9%