

BRADY

VINEYARD

2021 ZINFANDEL



Taste

Dive into luxury with the 2021 Brady Vineyard Zinfandel! Its deep crimson hue and delightful aromas of raspberry, black pepper, vanilla, and spice set the stage. The taste is a treat with rich texture, gentle acidity, and savory bramble flavors. A touch of velvety oak extends the finish. Pair it perfectly with smoked or roasted meats, sharp cheeses, and dishes boasting flavorful sauces.

Vineyard

Discover our Zinfandel, born on head-trained vines in Santa Lucia Mountains' calcareous clay soils. With daily heat and Pacific breezes, these vines thrive, yielding a mere 3 tons per acre. The outcome? Intensely concentrated, fully-ripened grapes, poised to deliver bold and big flavors to your glass.

Accolades

2024 Wine Enthusiast: 90 Points

2024 San Antonio Livestock Show and Rodeo
International Wine Competition: Gold, Top of Class

Certified California Sustainable

Winemaker's Notes

Post-harvest, we crush grapes into small stainless tanks, sparking fermentation. Over 8 days, a traditional hand pump-over intensifies color and flavor. The wine is separated, skins pressed, settling occurs, and into French oak for 18 months of maturation. Prior to bottling, a final racking to stainless guarantees the flawless blend.

HARVEST ANALYSIS

October 1, 2021
Brix 25.5
pH 3.74
TA 0.53%

FINISH ANALYSIS

Alc. 15.0%
pH 3.70
TA 0.67%

BLEND

Zinfandel 91%
Petite Sirah 9%