

BRADY

VINEYARD

2021 CABERNET FRANC



Taste

The 2021 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, savory bramble flavors, and 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 and bold Paso Robles wines.

Accolades

2024 Wine Enthusiast: 90 Points

2024 San Antonio Livestock Show and Rodeo

International 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 with 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 1st, 2021 Brix 25.9* pH 4.11 TA 0.35%	Alc. 15.0% pH 3.79 TA 0.64%	Cabernet Franc 96% Petite Sirah 4%