



BRADY

VINEYARD

2489 Harvest Meadow Place, Paso Robles, CA 93446
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WINEGROWING PHILOSOPHY

Extraordinary wines are the product of exceptional vineyards cultivated with great care working in concert with conscientious winemaking and cellar practice.

THE BRADY FAMILY

The Brady's family and roots are in Texas, the progeny of farm and ranching heritage that dates back to the first pioneers of that State. In the early nineteen eighties Don joined the pioneers of the new Texas wine renaissance re-establishing a thriving winegrowing industry in the lone-star State. In doing so Brady oversaw production of the most awarded wines Texas produced. In 1991 Don was awarded the Texas Wine and Grape Growers Association highest honor, the "Louis F. Qualia" Award for outstanding contributions and leadership in the Texas wine industry. Presidents Ronald Regan and George Bush were served Don's wines at several White House functions, in addition to English royalty - Queen Elizabeth and Prince Charles.

Following this successful tenure with Texas icons, Pheasant Ridge Winery, Llano Estacado Winery, and Ste. Genevieve Wines the Brady's relocated to Paso Robles, California. Here Don was first employed as senior winemaker at Delicato Family Vineyards. There Brady earned worldwide acclaim for his part leading the Delicato team to receipt of the International Wine and Spirits Competition's "United States of America's Winemaker of the Year" Award bestowed to Delicato Family Vineyards for their wines cumulative performance.

The next chapter in the Brady's winemaking odyssey takes them to Robert Hall Winery. In 2001 Don joined Robert in his start-up winemaking venture as Winemaker and Director of Operations. From the beginning the wines crafted at Robert Hall have earned their place at the forefront of Paso Robles offerings. So much so that in 2006 Don was named the "Central Coast Winemaker of the Year" by the California Mid-State Fair. Following this honor in 2010 Robert Hall Winery bested more than 600 wineries with over 3000 entries and became the first Central Coast ever to be awarded the "Golden State Winery of the Year" award by the California State Fair, the oldest and most prestigious wine competition in North America.

Presently the Brady's continue to reside in Paso Robles with Don leading the team at Robert Hall with the goal of "Capturing the essence of the vineyard and fashioning quality wine by coaxing the best product possible out of each vine."

BRADY VINEYARD

The Brady family vineyard is the family's dream, come to realization here in Paso Robles where native lupines found on the property are reminiscent of the fields of bluebonnets that greet the spring in the Brady's native Texas. Nestled in the Estrella Valley just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. Established in 2001, the 24 acre site is ideally situated for world-class viticulture with vines rooted in the meager gravelly soils that form a rolling alluvial terrace overlooking the Estrella River. Here, Cabernet Sauvignon, Cabernet Franc, and Petite Sirah vines are planted at a density of 908 vines per acre grafted onto rootstock bred to seek out available water and nutrients in the sparse ground. Because of the inherent poverty of the site yields are limited to a scant 4 tons per acre boosting intensity and concentration from the vines. All of these elements together result in rich, fully-ripened grapes, ideal for producing big and bold Paso Robles Red wines.

WINEMAKING

Brady Vineyard wines are the result of years of perseverance, patience and experimentation in a continuing adventure with wine. This adventure focuses on Cabernet Sauvignon as these wines, when finely crafted, best capture the "sense of place" and rustic terroir that is Paso Robles.

Each vintage harvest gets underway as soon as the fruit has reached full maturity, about mid-October when vegetative flavors have subsided and prior to any shriveling. The grapes are picked utilizing a mechanical harvester that sorts and cleans the grapes as they are being harvested eliminating the need for de-stemming and crushing. Following the pick the grapes make the short journey to the winery where they are transferred to small stainless tanks and inoculated for fermentation with FX-10 a yeast stain known to bring out the best in Cabernet Sauvignon. Fermentation and maceration lasts about 8 days and is assisted by three traditional hand pump-overs each day to maximize color and flavor release. Color and tannin levels are monitored daily to determine optimum maceration, or contact time. Subsequent to maceration, the wine is drawn off and the skins gently pressed with the pressed wine added back to the free-run. After a short settling period, the wine is then racked into French oak barrels where it completes malolactic fermentation and is matured for 18 months. Prior to bottling, the wine received a final racking to stainless steel where the blend was assembled and the wine was prepared for bottling.