

2019
CHARDONNAY
PASO ROBLES

HARVEST ANALYSIS

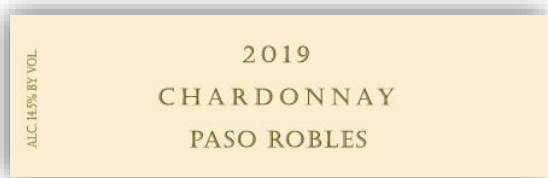
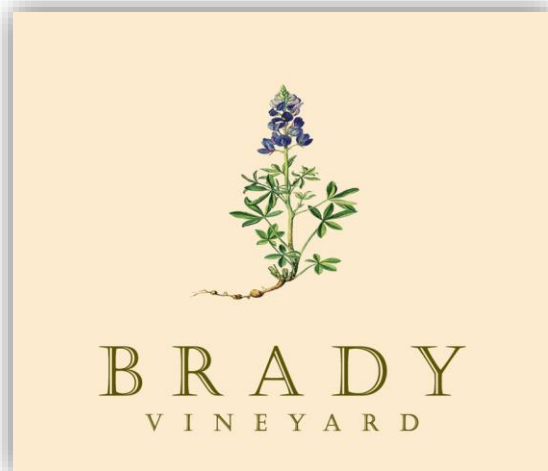
Date	October 17, 2019
Brix	24.5°
pH	3.60
TA	0.67%

BLEND

100% Chardonnay

FINISH ANALYSIS

Alc.	14.5%
pH	3.60
TA	0.62%



TASTE

The 2018 Brady Vineyard Chardonnay is rich luxurious wine, bright gold in color with aromas of apple and butterscotch. On the palate flavors are of pear and caramel accented by hints of vanilla; a persistent silky finish follows. Enjoy by itself, or with fish and fowl, fruit and mild cheeses or with dishes with rich flavorful sauces.

VINEYARD

This Chardonnay is crafted from vertically trellised vines grown in calcareous clay soils that are the artifact of tectonic uplifting of ancient seafloor. Situated in the Adelaida and Templeton Gap Districts of Paso Robles just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. All these elements together result in rich, fully ripened grapes, ideal for producing rich opulent Chardonnay.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when the berries are golden, and acidity has subsided, prior to any excessive sunburn. Following the pick, the grapes are whole cluster pressed to small stainless tanks and inoculated for fermentation with CX9, a yeast stain known to bring out the best in Burgundian whites. Fermentation lasts about 15 days. Subsequent to fermentation, the wine is settled and then racked to oak barrels to complete malolactic fermentation and mature for 8 months.

ACCOLADES

2021 San Francisco Chronicle Wine Competition: Silver Medal
2021 Houston Livestock Show and Rodeo Wine Competition: Silver Medal
Wine Enthusiast Magazine: 90 Points



BRADY
VINEYARD