

2018
MERLOT
PASO ROBLES

HARVEST ANALYSIS

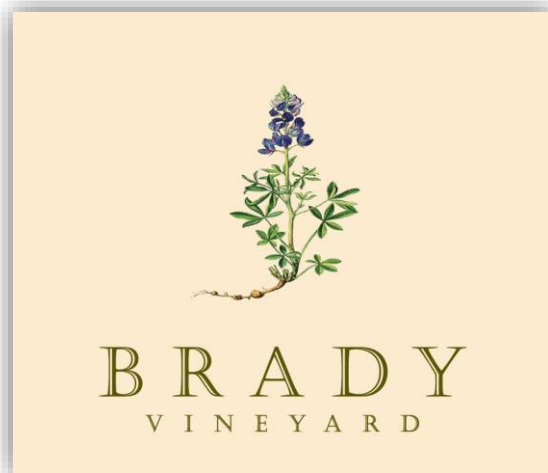
Date November 5, 2018
Brix 25.7°
pH 3.60
TA 0.58%

BLEND

88% Merlot
8% Cabernet Sauvignon
4% Cabernet Franc

FINISH ANALYSIS

Alc. 15.0%
pH 3.72
TA 0.64%



TASTE

The 2018 Brady Vineyard Merlot is big and bold, deep ruby in color, with lavish flavors of blackberry and savory black olive accented by hints of peppery spice. On tasting, it shows opulent silky texture and juicy bramble and savory flavors that echo the aromas with just a hint of velvety oak lengthening the finish. Enjoy by itself, or with smoked or roasted meats, sharp cheeses and with dishes with rich flavorful sauces.

VINEYARD

This Merlot is crafted from hi-density vertically trellised vines grown in calcareous clay soils that are the artifact of tectonic uplifting of ancient seafloor. Situated in the Adelaida, Templeton Gap and Creston 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 big and powerful Merlot.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when vegetative flavors have subsided and prior to any shriveling. Following the pick, the grapes are crushed to small stainless tanks and inoculated for fermentation with FX-10 a yeast stain known to bring out the best in Bordeaux Reds. Fermentation and maceration last 8 days and is assisted by traditional pump-over to maximize color and flavor release. Subsequent to fermentation, the wine is drained, and skins pressed. After settling, the wine was racked into oak barrels to complete malolactic fermentation and mature for 18 months.

ACCOLADES

2021 San Francisco Chronicle Wine Competition: Gold Medal
2021 Houston Livestock Show and Rodeo Wine Competition: Gold Medal
Wine Enthusiast Magazine: 91 Points



BRADY
VINEYARD