

2019  
MERLOT  
PASO ROBLES

#### HARVEST ANALYSIS

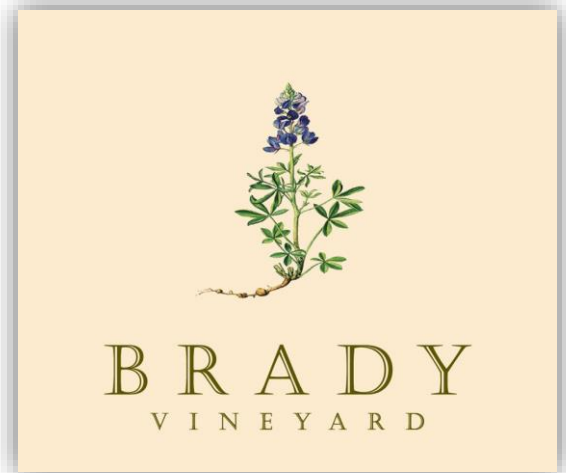
Date October 25, 2019  
Brix 24.8°  
pH 3.65  
TA 0.52%

#### BLEND

92% Merlot  
8% Petite Sirah

#### FINISH ANALYSIS

Alc. 15.0%  
pH 3.69  
TA 0.64%



#### TASTE

The 2019 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 District 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.

