

2017
ZINFANDEL
PASO ROBLES

HARVEST ANALYSIS

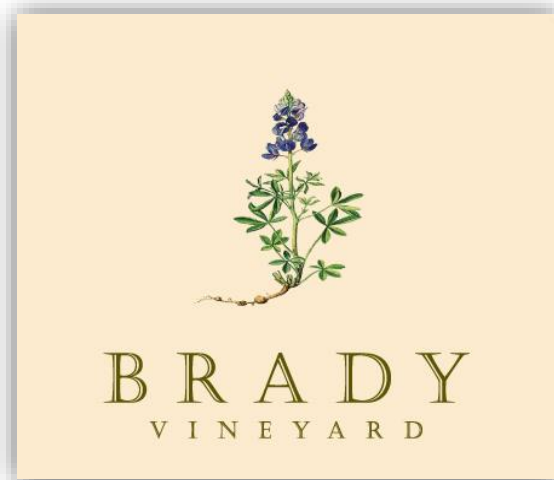
Date October 5, 2017
Brix 27.0°
pH 3.80
TA 0.49%

BLEND

88.0% Zinfandel
12.0% Syrah

FINISH ANALYSIS

Alc. 15.0%
pH 3.70
TA 0.68%



TASTE

The 2017 Brady Vineyard Zinfandel is rich and luxurious, featuring deep crimson color and aromas reminiscent of raspberry, and black pepper with subtle notes of vanilla and spice. On tasting, it shows opulent texture, gentle acidity, and savory bramble berry flavors with a hint of velvety oak that lengthens the finish. Enjoy alone, or with smoked or roasted meats, sharp cheeses and with dishes with rich flavorful sauces.

VINEYARD

This Zinfandel hails exclusively from low-yielding head-trained vines grown employing age-old farming techniques. The vines are planted at a density of 450 vines per acre in calcareous clay soils that are the artifact of tectonic uplifting of ancient sea beds, situated on the steps of the Santa Lucia Mountains just far enough inland from the Pacific Ocean to build heat daily but still close enough to enjoy the nightly cooling of maritime breezes. Because of the inherent poverty of the site and the style of training, yields are a scant 3 tons per acre boosting intensity and concentration. All of these elements together result in rich, fully-ripened grapes, ideal for producing big and bold Zinfandel.

WINEMAKING NOTES

Harvest gets underway as soon as the fruit has reached full maturity, when fruit flavors peak and prior to any shriveling. Following the pick the grapes are crushed to small stainless tanks and inoculated for fermentation. Fermentation and maceration lasts 8 days assisted by traditional hand pump-over to maximize color and flavor release. Subsequent to fermentation, the wine is drawn off and the skins are pressed. After a short settling period, the wine is racked into French oak puncheons where it completes fermentation and matures for 18 months. Prior to bottling, the wine receives a final racking to stainless steel where the blend was assembled and the wine is prepared for bottling.

