

# BRADY

## VINEYARD

### 2023 CABERNET FRANC



## Accolades

95 Points, Double Gold Medal, Orange County Wine Competition

94 Points (Editors Choice) Wine Enthusiast

92 Points Gold Medal (Class Champion) Fort Worth International Wine Competition

Double Gold (Reserve Class Champion) Houston International Wine Competition

Crafted from Certified Sustainably Grown Grapes

## Taste

The 2023 Brady Vineyard Cabernet Franc is a delight! With its rich scarlet hue and enticing aromas of black cherry, plum, vanilla, and cedar, it's a treat for the senses. The taste is opulent, featuring a velvety texture, subtle acidity, and savory bramble flavors. The finish is extended by a hint of velvety oak. Perfectly pairs with smoked or roasted meats, sharp cheeses, and dishes with rich sauces.

## Vineyard

The Brady Vineyard is ideally situated for world class viticulture. Located far enough inland from the Pacific Ocean to build heat daily, but still close enough to enjoy the nightly cooling of maritime breezes. Here the vines seek out nutrients and water in the meager rocky soils overlooking the Estrella River. These elements combine to result in rich, fully-ripened grapes, ideal for producing big & bold Paso Robles wines.

## Winemaker's Notes

Harvest takes place once the vegetative flavors have subsided and prior to any shriveling. The fruit is crushed and moved to stainless tanks and inoculated for fermentation. Using FX-10, a yeast strain known to bring out the best in Cabernet Franc. After eight days, the wine is drained and skins pressed. After settling, the wine was racked into oak barrels to mature for 18 months.

#### HARVEST ANALYSIS

November 2nd, 2023  
Brix 26.1  
pH 3.82  
TA 0.45%

#### FINISH ANALYSIS

Alc. 15.0%  
pH 3.65  
TA 0.64%

#### BLEND

Cabernet Franc 81%  
Petite Sirah 9%  
Cabernet Sauvignon 6%  
Zinfandel 4%