

BRADY

VINEYARD

2022 ZINFANDEL



Taste

Dive into luxury with the 2022 Brady Vineyard Zinfandel! Its deep crimson hue and delightful aromas of raspberry, black pepper, vanilla, and spice set the stage. The taste is a treat with rich texture, gentle acidity, and savory bramble flavors. A touch of velvety oak extends the finish. Pair it perfectly with smoked or roasted meats, sharp cheeses, and dishes boasting flavorful sauces.

Vineyard

Discover our Zinfandel, born on head-trained vines in Santa Lucia Mountains' calcareous clay soils. With daily heat and Pacific breezes, these vines thrive, yielding a mere 3 tons per acre. The outcome? Intensely concentrated, fully-ripened grapes, poised to deliver bold and big flavors to your glass.

Accolades

2025 Fort Worth Rodeo Platinum,
Class Champion

2025 Houston Rodeo Gold Medal

Winemaker's Notes

Post-harvest, we crush grapes into small stainless tanks, sparking fermentation. Over 8 days, a traditional hand pump-over intensifies color and flavor. The wine is separated, skins pressed, settling occurs, and into French oak for 18 months of maturation. Prior to bottling, a final racking to stainless guarantees the flawless blend.

HARVEST ANALYSIS

September 16th, 2022

Brix 25.5

pH 3.85

TA 0.53%

FINISH ANALYSIS

Alc. 15.0%

pH 3.75

TA 0.65%

BLEND

Zinfandel 84%

Petite Sirah 16%