

McMANIS

FAMILY VINEYARDS

2016 Cabernet Sauvignon

Wine Specs

Appellation California

Harvest Date Sept. 24 - 30, 2016

Sugar 26.8 Deg. Brix at Harvest

Acid 5.67 g/L

pH 3.63

Aging New and Used French and American Oak

Fermentation Stainless Steel

Bottling Date First Bottling August 2017

Alcohol 13.5%



Wine Profile

Production Notes

The fruit for our 2016 Cabernet was harvested between Sept. 24 - 30, 2016 with an average Brix of 26.8. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in Stainless Steel tanks. The wine was then aged on new and used French and American Oak for 4-6 months.

Winemaker Notes

Dark garnet in color with a bouquet that is full of dark berry fruit, such as Blueberry, Blackberry and Black Cherry. Oak aging has contributed just a hint of smoke to the nose. The round, creamy wine delivers an abundance of the fruit flavors promised by the olfactory. The fruit and oak are well integrated and the complexity of the wine plays on the tongue long after the wine has been ingested.

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