

# McMANIS

## FAMILY VINEYARDS 2016 Petite Sirah

### Wine Specs

**Appellation** California

**Harvest Date** Sept. 21 - Oct. 2, 2016

**Sugar** 26.2 Deg. Brix at Harvest

**Acid** 5.59 g/L

**pH** 3.58

**Aging** New and Used French and American Oak

**Fermentation** Stainless Steel

**Bottling Date** First Bottling - September 2017

**Alcohol** 13.5%



### Wine Profile

#### Production Notes

The grapes for our 2016 Petite Sirah were harvested between Sept. 21 - Oct. 2, 2016, with an average Brix of 26.2. After fermenting on the skins for 6-9 days, the must was pressed and the resulting wine finished fermentation in Stainless Steel tanks. The wine then was aged on a combination of new and used French and American oak.

#### Winemaker Notes

The 2016 offering of Petite Sirah from McManis Family Vineyards is vivid purple in color, with aromas of full toned Blackberry and Boysenberry. Caramel and Toffee are evident in the bouquet, as well as a Chocolate oak profile. The wine is substantial, yet has a rich soft cream texture of mocha. Very elegant and full of ripe black fruit flavors of Blackberry and Blueberry. These fruit flavors are savored in the lingering mouthwatering finish.

#### Production

Our blend for the 2016 Petite Sirah is 80% Petite Sirah, 15% Tannat, 3% Teroldego and 2% Alicante Bouschet!

email us at: [wine@mcmanisfamilyvineyards.com](mailto:wine@mcmanisfamilyvineyards.com)